

MENU A \$38

SHARED PLATE

HOUSEMADE TRIO OF DIPS, TOASTED PITA (VE & GF AVAILABLE)

CHOICE OF MAIN

SALT & PEPPER SQUID, LEMON AIOLI, CHIPS & SALAD

BEEF OR CHICKEN SCHNITZEL, GRAVY, CHIPS & SALAD

BEEF BURGER,

SMASHED DOUBLE BEEF PATTIE,
GRILLED ONION, LETTUCE,
PICKLE, CHEESE, BURGER SAUCE,
CHIPS & SALAD

EGGPLANT PARMIGIANA

FRIED EGGPLANT, NAP SAUCE, CHEESE, CHIPS & SALAD VGO

MENU B

\$48

SHARED PLATE

HOUSE MADE DIPS, MARINATED LOCAL OLIVES,
TOASTED BREADS, DUKKA & EVOO V
(VE & GF AVAILABLE)

CHOICE OF MAIN

PAN SEARED NT BARRAMUNDI

CAJUN SPICED POTATOES, CHERRY TOMATO, AVOCADO & MINT SALSA, CHILLI, LEMON GF

ROASTED CHICKEN BREAST

PROSCIUTTO, SAGE, KIPHLER POTATO, ROASTED SPANISH ONIONS, PUMPKIN, GREEN BEANS, PINE NUTS, PARMESAN GF N

ROASTED SIRLOIN (MR)

SPRING VEGETABLE MASH, CARAMELISED ONION RELISH, CABERNET JUS GF

GNOCCHI

WALNUTS, PUMPKIN, PEAS, ZUCHINI RIBBONS, PARMESAN, FRESH BASIL N V

WE CAN CATER FOR ALMOST ALL DIETARY
REQUIREMENTS

SUNDAYS ARE SUBJECT TO A 10% SURCHARGE PUBLIC HOLIDAYS ARE SUBJECT TO A 15% SURCHARGE





DESSERTS

\$15 ADD ON PER PERSON

APPLE CRUMBLE TART, CREME ANGLAISE, VANILLA ICE CREAM

DARK CHOCOLATE PANNACOTTA, ALMOND BISCOTTI, STRAWBERRIES

STICKY TOFFEE PUDDING, VANILLA ICE CREAM & TOFFEE SAUCE

CHEESE PLATE KI BRIE, QUINCE PASTE, BAROSSA DRIED FRUIT & NUTS N GFO

BRINGING CAKE

\$40 FEE TO CUT AND SERVE YOURSELF, KNIFE, PLATES & NAPKINS PROVIDED

\$5 PER PERSON FOR THE KITCHEN TO CUT & SERVE INDIVIDUALLY WITH CREAM



V VEGETARIAN
VGO VEGAN OPTION GLUTEN FREE
GF GLUTEN FREE
GFO GLUTEN FREE OPTION GLUTEN FREE
DF DAIRY FREE
N CONTAINS NUTS



Please note that there will be a \$10 no show fee that will apply for any guests that cancel within 24 hours notice up to a maximum of 5.

Any additional no shows, over & above 5, will be charged a full menu price.