



Menu

Snacks

Available to 5pm daily

Scotch Steak on Turkish bread with bacon, rocket, sliced beetroot, tomato chutney and chips 16

Grilled Chicken on Turkish bread with bacon, rocket, sliced tomato, whole egg mayonnaise and chips 16

Smoked Salmon on Turkish with rocket, roasted red peppers, Spanish onion, dill aioli and chips 16

Chips served with rosemary aioli 7

Nicola Potato Wedges, crispy fried with onion, garlic, rosemary and lemon zest seasoning and crème fraiche 7

Appetisers

Warm Crusty Bread served with extra virgin olive oil and balsamic 7

Warmed Olives (GF), green and black olives with rosemary, garlic and a touch of chilli 7

Tomato Bruschetta with sliced Roma tomatoes, buffalo mozzarella and basil 12

Salmon Bruschetta with a smoked salmon and goats cheese mousse, cucumber, caper and Spanish onion salsa and basil 13

Living Room Dips made in-house and served with warm crusty bread. Dips currently served... 12
... spicy red pepper
... salsa verde and cream cheese

Antipasto selection of cured meats, marinated vegetables and croutons 17

Pasta & Risotto

All pasta is handmade by **Agresta Prima Pasta** and is preservative free

	Entrée	Main
Gnocchi with prosciutto, balsamic mushrooms and chunky roasted Roma tomato ragu	17	23
Linguine Pesto with mushrooms, bacon and broccoli, finished with creamed basil pesto	17	23
Rigatoni Chicken , sautéed with roasted pumpkin, sun-dried tomatoes and green olives, finished in a beurre blanc	17	23
Risotto Smoked Salmon (GF) with cherry tomatoes and Spanish onions, finished with a preserved lemon and dill butter	17	23
Rigatoni Lamb ragu, with caramelised shallot, rosemary and tomato	17	23
Risotto of Roasted Pumpkin (GF) with caramelised shallots, sage and pine nuts	17	23
Linguine Marinara with mussels, prawns, calamari, scallops and fresh fish with garlic and extra virgin olive oil or Pescatore , with Napoli sauce	-	26

Kids Menu (for children under the age of 12)

Grilled Chicken with chips and salad	8
Crumbed Fish with chips and salad	8
Fried Calamari with chips and salad	8
Rigatoni Pasta with Napoli sauce	8
Free bowl of ice cream and topping with kids meal	

Mains

Crispy Skin Barramundi Fillet (GF) with butter braised cabbage and a salad of cannellini beans, red peppers, Spanish onion and bacon	31
Duck Breast , pan roasted on a walnut and wild rice risotto with red wine jus and a spiced duck filo pie with pear, date and cinnamon chutney, sweet potato puree	31
Lamb Shank Navarin (GF) . Braised lamb shanks off the bone with sautéed Dutch carrots, baby turnips and seeded mustard potato mash	32
Pork fillet (GF) , char-grilled with sautéed leek and sage, pave of porcini polenta, balsamic apples and red wine jus	33
King Island Scotch Fillet (GF) 300gm Char-grilled with roasted mushrooms and caramelised onion, horse radish potato mash, rocket, water cress and red wine jus.	35

Sides to Share

Cauliflower Gratin (GF) with parmesan and provolone	7
Polenta Chips with tomato Chutney	7
Green Vegetables (GF) , sautéed with garlic and extra virgin olive oil	7
Nicola Potato Wedges , crispy fried with onion, garlic, rosemary and lemon zest seasoning and crème fraiche	7
Rocket Salad (GF) with parmesan, olive oil and balsamic	7
Roasted Pumpkin (GF) , shaved fennel, green olives and endive with balsamic vinaigrette	7
Chips with rosemary aioli	7

Desserts

Lemon Curd & Raspberry Jelly Tart with white chocolate mousse and crisp almond bread	13
Banana Maple Cheesecake with brandy snap, caramel sauce, caramelised banana and pecan praline	13
Apple, Cherry & Coconut Crumble with cherry glaze, dried apple and vanilla ice cream	13
Tira Mi Su with coffee anglaise and mille feuille wafer	13
Chocolate Hazelnut Cake (GF) with poached pear, chocolate Chantilly and cinnamon pear coulis	13
Sticky Date Pudding with butterscotch sauce and vanilla ice cream	13
Vanilla Orange Pannacotta (GF without tuile) with mango compote, coconut tuile and strawberries	13

Dessert Wine

De Bortoli Noble One Botrytis Semillon	glass	12
	half bottle	38

Fortified Wine

Pfeiffer Topaque (formerly Tokay)	glass	7
Pfeiffer Muscat	glass	7
Galway Pipe Fine Old Tawny Port	glass	8

Cheeses

Select one, two or three 50gm cheese portions from the list below, all served with muscatels, quince paste, fresh pear and waterwheel wafers

One 50gm Cheese portion	10
Two 50gm Cheese portions	16
Three 50gm Cheese portions	21

BLUE - Crozier Blue (Tipperary, Eire)

A pasteurised sheep's milk cheese, has a beautiful soft velvety texture with a mild yet sweet flavour. Aged for 8-14 weeks.

MANCHEGO - (La Mancha, Spain)

A Semi-hard cheese aged for twelve months. Manchego is the most popular ewe's milk cheese in Spain.

Jacks's CHEDDAR - (Australia)

A great Australian fine graded cheddar aged for a minimum of twelve months.

Will Studd's TRIPLE CREAM - (Bourgogne, France)

French origin triple cream cheese made from full cream milk and added cream. Aged for 5 to 6 weeks.