

# **WINTER MENU 2020**

**Call 5472 0907 For Reservations**

# ENTRÉE

<b>SOUR CREAM FLAT BREAD</b>	<b>8.50</b>
A house made sour cream flat bread, served with baba ghanoush & olive oil (V)	
<b>MUSHROOM ARANCINI</b>	<b>14.00</b>
Wild mushroom arancini, served with a house made aioli & freshly shaved parmesan (V)	
<b>CHILLED SPICY PRAWN &amp; CRAB GUMBO</b>	<b>15.00</b>
Served with pan fried prawns, chorizo sausage & chilli	
<b>MEZZE BOARD</b>	<b>16.00</b>
A selection of cured meats, pickled kumquats, caperberries & feta cheese with warm grilled ciabatta	
<b>PEAR SALAD</b>	<b>15.00</b>
Rocket & walnut salad, with warm grilled pear & dehydrated nashi pear. Served with an avocado mousse & a walnut oil dressing. (GF/DF/VG)	
<b>CHARGRILLED CALAMARI</b>	<b>15.00</b>
Marinated in a light Asian dressing, served with a coconut & lime salad (GF/DF)	

# MAINS

**SOUTHERN FRIED CHICKEN** 29

Served on a beer & cheese waffle with crispy bacon, sriracha sauce & maple butter

**LAMB RUMP WITH SEARED SCALLOPS** 33

Served on roasted chat potatoes, creamed leeks & pan seared scallops with a thyme jus (GF)

**BATTERED FRESH CATCH OF THE DAY** 32

Served with bad boy fries, salad & house made tartare

**GRILLED SALMON FILLET** 29

Served on charred potatoes, wilted greens with a citrus butter sauce & salmon crackle (GF)

**ASIAN BRAISED PORK BELLY** 29

Pork belly braised in master stock for 12 hours, served with fragrant rice & wilted greens

**WILD MUSHROOM RISOTTO** 28

A creamy risotto full of pan-fried wild forest mushrooms & shaved parmesan (GF/V)

# FROM THE GRILL

<b>300 Gram BLACK ANGUS RIB FILLET</b>	<b>32</b>
<b>250 Gram GRASS FED EYE FILLET</b>	<b>32</b>
<b>300 Gram CHICKEN BREAST</b>	<b>25</b>
<b>300 Gram PORK CHOP</b>	<b>28</b>

All served with a choice of:

Bad boy fries, creamy mashed potato or roast potatoes

Garden salad or fresh seasonal vegetables

Traditional Gravy, Dianne, Pepper, Creamy Mushroom, Onion Gravy  
or Red Wine & Thyme Jus

(All sauces are gluten free)

<b>EXTRA SAUCES</b>	<b>4</b>
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<b>SIDES</b>	<b>each 5</b>
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Onion Rings

Vegetables

Salad

Mushrooms

Bad Boy Fries

Potatoes

# FAMILY FAVOURITES

## **CHICKEN PARMIGIANA** 25

A crumbed fresh chicken breast, topped with tomato sauce, smoked ham & melted cheese. Served with chips & salad

## **LAMBS FRY AND BACON** 25

Pan fried lambs fry & bacon. Served with mash potatoes, vegetables & rich traditional gravy (GF)

## **SAUSAGES IN ONION GRAVY** 25

Pan fried sausages in onion gravy. Served with mash potatoes, vegetables & a Yorkshire pudding

# VEGETARIAN

## **POACHED SILKEN TOFU** 26

Poached in a light master stock, fragrant rice & Asian greens (GF/VG)

## **OKONOMIYAKI** 26

A light cabbage pancake, of white cabbage shitake mushrooms with Kewpie mayonnaise, chill served on a light Japanese flavoured salad (GF)

# DESSERTS

12.00

## **CHEFS OWN PANNA COTTA**

Housemade - see board for today's selection (GF)

## **HOUSEBAKED STICKY DATE PUDDING**

Served with salted caramel sauce (V)

## **CHOCOLATE & AVOCADO MOUSSE** (GF/DF/V)

## **VEGAN MANGO SEMI- FREDDO TART** (GF/DF/V)

## **AFFOGATO**

A double shot of first batch coffee, served with vanilla ice cream

## **EXTRA SCOOP OF ICE-CREAM**

2

To be added to desserts