

SPRING MENU 2020

ENTRÉE

HOUSE BAKED FOCACCIA	9	JACK DANIELS CURED SALMON	16
A house made focaccia bread, served with salsa verde & olive oil (V)		Mooloolah River Fisheries salmon cured in Jack Daniels & dark treacle. Served in dressed leaves.	
SAN CHOY BAU	15	CRISPY FRIED CAMEMBERT	15
Spicy stir-fried pork mince & peanuts served in a baby gem lettuce cup with finger lime pearls. (GF)		Served on a preserved lemon, honey & walnut salad. (v)	
POTATO & KALE SOUP	12		
Served with warm toasted ciabatta bread (v)			

MAINS

LAMB RUMP WITH SEARED SCALLOPS	34	NIGELLA SEED CRUSTED SALMON	32
Served on rosemary salted chat potatoes, creamed leeks & pan seared scallops with red wine jus (GF)		Mooloolah River Fisheries salmon crusted in Nigella seeds. Served with pan sauteed greens & a cumin beurre blanc	
PAN SEARED SWORDFISH LOIN	31	GRILLED CHICKEN SUPREME	29
Cooked in a butter sauce containing capers, tomato, capsicum, lemon & oregano. Served with greens & parmentier potatoes.		Served on a lemon & thyme risotto cake with broccolini & sherry vinegar reduction.	
PORK BELLY ROULADE	29	CRISPY CONFIT DUCK MARYLAND	32
A sage scented pork belly roulade, served on sweet braised red cabbage, parmentier potatoes, red wine jus, dehydrated pink lady apples & crackle.		Served on roasted chat potatoes with butter cabbage and an orange jus reduction.	
		STICKY PORK RIBS TO SHARE	62
		2 racks of prime pork ribs cooked in a Szechuan, honey & chilli marinade. Served with hot fries & salad.	

VEGETARIAN

VEGETABLE PAKORA	26	VEGETARIAN PIZZA	24
Zucchini, eggplant, artichoke & capsicum in chickpea flour batter, cumin, coriander & turmeric. Deep fried & served with leaves & coriander yoghurt.		A 12" house made pizza dough topped with mushrooms, capsicum, artichoke hearts, olives, caramelized onion & mozzarella.	

FROM THE GRILL

300 Gram BLACK ANGUS RIB FILLET	36	250 Gram CHICKEN SUPREME	26
250 Gram GRASS FED EYE FILLET	36	300 Gram PORK CUTLET	29
300 Gram PORTERHOUSE STEAK	32	300 Gram SWORDFISH LOIN	27

All served with a choice of 2 sides & 1 sauce:

Sides;

- Fries
- Garden Salad
- Roasted Potato
- Parmentier Potatoes
- Creamed Leeks
- Broccolini
- Onion Rings
- Red Cabbage
- Chargrilled Mushrooms

Sauces;

- Traditional Gravy
- Pepper, Creamy
- Mushroom
- Red Wine Jus

EXTRA SAUCES each \$4
EXTRA SIDES each \$5

DESSERTS

NATURAL YOGHURT	13.00	WARM CRYSTALIZED CHOC BROWNIE	13.00
Served with seasonal berries, buckinis & house made honeycomb. (GF)		Served with our home made vanilla & chilli ice cream.	
CRÈME BRULEE	13.00	AFFOGATO	7.00
A traditional crème brulee, caramelized with a rapadura sugar crackle. (GF)		A double shot of first batch coffee, served with vanilla ice cream.	
CIABATTA BREAD & BUTTER PUDDING	13.00	Add Frangelico	13.50
A light bread & butter pudding loaded with sultanas.		EXTRA SCOOP OF ICE-CREAM	2
		To be added to desserts only.	

TAKE AWAY

We are more than happy to provide you with a take away container for any food you wish to take home.
There is a \$1 charge for every container provided.

CHILDREN'S MEALS

ALL \$12.50

◆ **GRILLED SALMON FILLET**

Served with chips, salad & tartare sauce

◆ **GRILLED CHICKEN BREAST**

Served with fried potatoes, vegetables & gravy

◆ **PENNE PASTA**

In a tomato sauce, glazed with melted cheese

◆ **CHEESE & TOMATO PIZZA**

DESSERT

\$3

◆ **KIDS ICE CREAM**

Vanilla ice cream with toppings of the day