



## Entrees

<b>Bread:</b> <i>Rock Salt infused Ciabatta Bread served with chefs choice of dips</i>	<b>\$10.00</b>
<b>Seafood Chowder:</b> <i>A delicious Combination of Fresh seafood</i>	<b>\$14.50</b>
<b>Soup of the Day:</b> <i>Served with warm soup rolls</i>	<b>\$11.50</b>
<b>Mini Filo Parcel:</b> <i>Vegetarian option available</i>	<b>\$12.50</b>
<b>Cajun Scallops:</b> <i>Pan Fried in a Cajun Spice for added winter warmth</i>	<b>\$18.00</b>
<b>Chilli Infused Mango Chicken:</b> <i>Chilli Infused crumbed Chicken with Mango Dipping Sauce</i>	<b>\$15.00</b>



## Mains

<b>Blue Cod:</b> <i>Fillet of blue cod in a light crispy tempura batter, and a homemade tartare sauce &amp; Salad and fries</i>	<b>\$32.00</b>
<b>Ribeye Steak:</b> <i>Pan seared rib eye cooked to your preference with your choice of either Portobello Mushroom Sauce, Peppercorn sauce or Garlic butter &amp; Salad and Fries</i>	<b>\$34.00</b>
<b>Chicken Breast:</b> <i>Stuffed with Cream Cheese Cranberry &amp; Pine nuts Served with Herb Roast Potatoes and Seasonal Vegetables *please allow 20 mins cooking time</i>	<b>\$32.00</b>
<b>Pork Belly:</b> <i>With our own Sticky BBQ Glaze Crisscut Fries &amp; Seasonal Vegetables</i>	<b>\$30.50</b>
<b>Lamb Rump:</b> <i>Stuffed with our own herb seasoned stuffing wrapped in pancetta &amp; served with Mash Potato &amp; Seasonal Vegetables</i>	<b>\$35.50</b>
<b>Fettucine:</b> <i>Garlic Cracked Pepper and Chicken with Bacon served with A side salad</i>	<b>\$30.00</b>
<b>Venison:</b> <i>Cooked Medium Rare with Kumera Croquette &amp; Seasonal Vegetables</i>	<b>\$34.50</b>



## Dessert

*Cheesecake of the Day:* **\$10.00**

*Chocolate Mud Cake (GF)* **\$10.00**

*Sticky Date Pudding* **\$10.00**

*Raspberry and White Choc Creme Brulee* **\$10.00**

*Ice Cream Sundae:* **\$10.00**  
*Your choice of: Berries, Chocolate, Strawberry or Caramel*