

ENTREE

House made poppy seed dinner roll \$1.20

House infused Rosemary, Garlic and Parmesan Olive oil \$2.00

Panfried Scallops served on Cauliflower Puree with crispy Proscuitto chards and Truffle Oil \$16.50

Lamb Kofta Meatballs on a bed of Minted cous cous, Harissa sauce and Rocket Salad topped with Tzatziki \$15.50

Tartlet of Pumpkin, Fennel, Ricotta and Thyme served on a crisp green salad \$14.50

Cajun spiced butterflied Quail served on a Green Lentil Gazpacho Salad, sautéed Spinach and Cumin & Lemon infused Yoghurt \$15.50

Spring roll wrapped Tiger prawns on a Zucchini and Dill Roesti with wok tossed julienne Vegetables finished with Lime Aioli \$15.50

MAIN

Beef Eye Fillet accompanied by local field Mushrooms, roasted Kumara, caramelised Shallots and Broccolini with a café' de Paris herb Butter \$31.50

Fish of the Moment ~ see specials board

Crispy spiced Duck breast served on a baked Polenta cake with a Tomato and char grilled Eggplant Relish finished with a Cinnamon and Star Anise broth \$27.80

Pasta of the Moment ~See specials board

Kangaroo Loin served rare on Beetroot Risotto accompanied by Green Beans and a rich Onion Jam finished with a Raspberry Shiraz glaze \$31.50

Chicken, Sweet Potato and Caramelised Leek Pie with pan fried Green Vegetables and roasted Garlic Potato Mash \$26.50

Pizza of the Moment ~See specials board

Braised Beef Cheek and wild Mushroom Ragout with house made Potato Gnocchi, Spinach and topped with fried Parsnip Chips \$26.50

Sides \$6.50

Grilled Zucchini, Broccolini topped with Ricotta

Roasted garlic Potato Mash

Rocket, Walnut and Parmesan salad

Kristi's spiced Fries with Garlic Aioli

For the Kids ~ \$12.50 (includes a bowl of ice cream and topping)

~ Creamy pasta with Ham and Cheese

~ Crumbed Chicken Tenderloins served with chips and salad

