
NIGHT MENU

ENTREES (great to share)

Garlic & Parmesan Bread 10

Arancini 17
pumpkin & feta

Pulled Pork Taco 8
salsa, avocado, chipotle aioli

Crumbed Goats Cheese 15
asparagus & herb Salad

Salt & Pepper Calamari 18
fennel salad

Prawns & Chorizo 24
lemon wedge, crusty bread

MAINS

Fillet of Ocean Trout 35
Spring greens and dill butter

Pork Belly Salad 33
Asian salad with carrot, spring onion, bean sprouts, mint, cucumber, apple and coriander

Thai Red Curry with Chicken or Tofu 32
rice and bak choy

Lamb Chops with Salsa Verde 29
mashed Potato & Green Beans

Scotch Fillet Steak 42
mashed potatoes, roasted pumpkin & onion
Diane sauce / cowboy butter / truffle butter

Blue Cheese and Bacon Burger 29
served with chips

MAINS TO SHARE (for 2)

Whole Garlic & Herb Roasted Chicken 52
free range chicken, de-boned (mostly!)
thyme & mustard sauce, roasted vegetables

Slow Cooked Persian Lamb Shoulder 55
warm freekah, herb & chickpea salad

PASTAS

Chicken & Mushroom Spaghetti 25
spinach, cream & parmesan

Spring Vegetable Pasta (vegan) 24
asparagus, snow peas, zucchini, peas,
coriander pesto, coconut cream
(add chicken 6)

SIDES

Garlic Roasted Potatoes 10

Green Beans, herb butter 11

Bowl Chips 10

Rocket, Parmesan, Tomato Salad 12

DESSERTS

Chocolate Pot, ice cream 14

Trio of homemade Sorbets 12

Chocolate Fondue (*to share*)
berries, marshmallows, biscuits 18

Sticky Toffee Pudding 13

Strawberry Eton Mess 12