

Dinner Menu

Starters

Crusty ciabatta bread w/ olive oil, balsamic reduction & marinated olives			\$8.50
Housemade garlic bread			\$5.90
Add capsicum pesto & cheese			\$6.90
Bruschetta al pomodoro w/ marinated tomatoes & fresh bocconcini			\$13.50
Bruschetta w/ prosciutto, roasted capsicum, rocket & olive oil			\$14.50
Chef's soup served with warm bread roll			\$8.90
Lightly dusted calamari w/ Vietnamese dressing, radish & cucumber ribbon salad			\$14.90
Crispy Southern fried chicken wings w/ jalapeno aioli & red slaw			\$14.90
Oysters			
Natural			
Kilpatrick	6/\$13.50	12/\$24.00	
Japanese Style (w/ sesame soy sauce & spring onion)	6/\$15.00	12/\$26.00	
	6/\$14.50	12/\$25.00	
Platter to share (2)			
Deville chicken bites, salt 'n pepper calamari, sliced prosciutto, fresh bocconcini w/ capsicum pesto, marinated olives & aioli			\$23.50

Mains

Warm quinoa salad w/ mixed greens, cherry tomatoes, Spanish onion, baby beetroot, shaved parmesan, bocconcini & balsamic dressing	\$18.90
Add chicken	\$4.00
Curry of the day w/ steamed turmeric jasmine rice & pappadum	\$21.50
Twice cooked pork belly w/ apple cider, turmeric jasmine rice, broccolini & red wine jus	\$28.90
Grilled Atlantic salmon w/ puree de pommes de terre, asparagus & chimichurri hollandaise	\$28.50
Stir-fried quinoa Nasi goreng style w/ spring onion, mushroom, capsicum, baby spinach w/ sunny side up fried egg & crunchy Asian herbs	\$18.90
Add chicken	\$4.00
Fish & chips—crumbed, grilled or ale-battered w/ red slaw & tartare sauce	\$23.50
Crispy salt 'n pepper calamari & chips w/ red slaw & citrus aioli	\$22.90
Hand crumbed schnitzel—chicken or beef w/ chips & chef's salad	\$23.50
Sauces: rich gravy, pepper, mushroom	\$2.00
Parmigiana or Smoky Bacon & BBQ	\$4.00
Garlic Prawn sauce	\$6.90

Steaks

Black Angus sirloin steak 300gm	\$30.90
90 day grain fed T-bone steak 400gm	\$30.90
Beef tenderloin steak 300gm	\$34.90
Sauces: rich gravy, pepper, mushroom	\$2.00
Garlic Prawn sauce	\$6.90

All steaks chargrilled to your liking & served w/ paprika dusted sweet potato fries & chef's salad or mashed potatoes & seasonal vegetables

Sides

1/\$4.90 2/\$6.90

Petite fries w/ aioli & tomato relish
Petite sweet potato fries w/ aioli
Seasonal vegetables w/ olive oil
Mesclun salad w/ balsamic dressing

Desserts

Pavlova stack w/ mixed berries, orange blossom custard, raspberry coulis & vanilla ice cream	\$11.50
Chocolate fudge truffle w/ chocolate ganache & almond filling, berry compote & Chantilly cream	\$11.50
Housemade bread & butter pudding w/ chocolate sauce & salty caramel ice cream	\$11.50
Chef's special sundae w/ waffle basket, vanilla ice cream, choice of caramel, strawberry or chocolate topping w/ crushed nuts & fairy floss	\$9.90
Cheese plate for two w/ Tasmania Camembert, smoked Cheddar & Blue Castello w/ almonds & mixed dried fruits	\$19.50

Hot Drinks

\$4.00

Latte
Flat White
Cappuccino
Long Black
Short Black
Hot Chocolate
Tea (assorted)

Sparkling Wine

Killawarra Brut or Dusk Strawberry piccolo	\$7.00
Killawarra Brut NV	\$25.00
Rothbury Estate Sparkling Cuvee	\$23.00
Seaview Sparkling Shiraz	\$25.00
Chandon NV	\$40.00

Rosé & Moscato

Fifth Leg Rosé	\$7.00 / \$27.00
Annies Lane Moscato	\$7.70 / \$29.00
Wolf Blass Red Label Moscato	

White Wine

Rothbury Estate Sauvignon Blanc	\$22.00
Secret Stone Sauvignon Blanc	\$29.00
Wolf Blass Gold Label Sauvignon Blanc	\$8.20 / \$32.00
Rothbury Semillion Sauvignon Blanc	\$22.00
Wolf Blass Red Label Unoaked Chardonnay	\$23.00
Annie's Lane Riesling	\$7.70 / \$29.00

Red Wine

Annie's Lane Shiraz	\$8.20 / \$32.00
Loch Luna Estate Premium Shiraz	\$7.70 / \$29.00
Pepperjack Shiraz	\$35.00
Wynns Coonawarra Estate "The Gables" Cabernet Sauvignon Shiraz	\$8.20 / \$32.00
Annie's Lane Cabernet Merlot	\$7.70 / \$29.00

Ports & Muscat

McWilliams Hanwood Port	\$6.90
Yalumba Galway Pipe Port	\$7.50
Saltrams Mr Pickwick's Tawny Port	\$7.90
Penfold's Club Port	\$7.50
Penfold's Grandfather Port	\$9.50

<u>Standard spirits</u>	\$7.00
Bacardi * St Agnes Brandy * Bundaberg Rum * Gordon's Gin * Grant's Scotch * Barberesso Ouzo * Real McCoy Bourbon * Southern Comfort * Tequila * Smirnoff Vodka * Jim Beam * Johnnie Walker Red Label * Canadian Club	
<u>Premium spirits</u>	\$8.00
Captain Morgan * Jamieson Irish Whisky * Jack Daniels	
<u>Deluxe spirits</u>	\$9.50
Glenfiddich Malt Whisky * Johnnie Walker Black Label * Chivas Regal	
<u>Standard Liqueurs</u>	\$7.00
Baileys * Frangelico * Kahlua * Tia Maria * Malibu * Midori	
<u>Premium liqueurs</u>	\$8.50
Dom Benedictine * Cointreau * Drambuie * Grand Mariner * Sambucca * Galliano	
<u>Aperitifs</u>	\$6.00
Sherry (Sweet/Medium/Dry) * Rosso Antico * Campari * Pimms * Dubonnet * Vermouth	
<u>Ready-To-Drink</u>	\$8.50
Lemon Ruski * Raspberry Ruski * Jim Beam & cola * Wild Turkey & cola * Johnnie Walker Red & cola * Bundaberg Rum & cola	
<u>Light & Mid Beers</u>	\$6.00
Cascade Premium Light * XXXX Gold * Crickets Mid On	
<u>Local Beers</u>	\$7.50
Victoria Bitter * West End Draught * Carlton Draught * Coopers Pale Ale * Coopers Sparkling * Coopers Stout * Pure Blonde * Hahn Super Dry * Tooheys Extra Dry	
<u>Imported Beers</u>	\$8.50
Asahi * Heinenken * Corona	
<u>Premium & Craft Beers</u>	\$8.50
James Boags * Crown Lager * Beez Neez * Fat Yak * Red Back * Crown Gold * Ruby Tuesday * Pepperjack Ale * Vale Ale * Cricketers Arms Lager * Cricketers Arms IPA	
<u>Ciders</u>	\$7.50
Strongbow—Original * Sweet * Dry * Pear	
<u>Soft Drinks & Juices</u>	\$4.00
Pepsi * Lemonade * Squash Lemon, Lime & Bitters Can or bottle of soft drink Bottle of Juice	