

# *a la carte*

## **FINE BITES**

Beer battered fries with roast garlic aioli (v)	6.90
Seasoned wedges with sour cream and sweet chilli (v)	7.90
Turkish bread with aged balsamic, olive oil and dukkha (v)	8.00
- with trio housemade dips (v)	10.00

## **GOURMET SANDWICHES AND ROLLS**

(Served with fries and aioli)

Grilled rib fillet sandwich with beetroot jam, smokey bacon, cheddar, rocket and fresh tomato on thick cut bread	15.90
Marinated chicken breast burger with creamy brie, avocado and crisp prosciutto on a floured panini	15.90
Smoked salmon with capers, baby spinach, Spanish onion and tomato, citrus vodka crème fraiche on toasted sour dough	15.90
Marinated field mushroom w/ creamy fetta, roast capsicum and zucchini topped with basil pesto on panini (v)	14.90

## **WOOD FIRED PIZZA**

Pepperoni, roast chat potato, fresh rosemary and black olive topped with baby bocconcini	18.90
Whiskey glazed leg ham with fresh tomato and pineapple salsa	18.90
Marinated chicken breast w/ button mushroom, baby spinach and ricotta	18.90
Honey roast pumpkin, peppered goats cheese, grilled zucchini, capsicum and black olive(v)	18.90
Flame grilled meatballs, roast tomato sugo, caramelised garlic, rocket pesto and fetta	18.90

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## **SOMETHING LIGHT**

Flash fried calamari with cumin salt and harissa, quinoa salad and fresh lemon	16.90
Orient chicken caesar, poached egg, fresh cos, crisp prosciutto, garlic croutons and whole egg dressing	16.90
Zesty beer battered white fish with chips and salad, lemon and tartare	18.90
Asparagus and sweetcorn risotto with toasted walnuts and goats cheese (v)	16.90
Pasta of the day, please check specials board for details	15.90

## **SOMETHING MORE**

Whole breast parmigiana with shaved leg ham, roast tomato relish and mozzarella, fresh garden salad and beer battered fries	18.90
Fragrant red curry of duck breast and caramelised pineapple with coconut rice, fried shallot and asian greens	21.90
Wagyu and honey sausages on crushed potato, savoy cabbage, speck and balsamic onion glaze (gf)	19.90
Braised lamb shank pie with roast pumpkin, mint pea puree and smoked garlic jus	23.90
Baked Tasmanian salmon with preserved lemon and black olive crust, sweet potato mash, warm green bean and chorizo salad (gf)	24.90
350g black angus rump with creamy seeded mustard mash and steamed greens, your choice of brandy pepper or porcini mushroom sauce (gf)	26.90
200g grain fed eye fillet wrapped in prosciutto with creamy potato and gorgonzola gratin, roast field mushroom and cabernet jus	26.90
Grilled fish of the day, please check the specials board for details	P.O.A