

DINNER MENU

BREAD

Turkish Bread w/ assorted dips—balsamic & apple reduction, lemon scented olive oil and dukkah 9.5

Home-baked loaf with honey butter and balsamic & apple reduction 11.00

Crispy Tortilla Bread—w/ garlic butter & mozzarella 9.5

STARTERS

Soup of the Day—with home baked flavoured bread and butter 9.5

Grilled Prawn Gnocchi—marinated grilled prawns, lemon & coriander gnocchi, Italian compote 18.0

Prosciutto and Goats Cheese—w/ apple compote, herb crostini 16.0

Mushroom & Leek Arrancini—w/ pesto aioli 15.0

MAINS

Slow roasted pork belly w/ wholegrain mustard mash, apple compote, veal jus 28.0

Thai scented snapper w/ citrus roasted fennel, pumpkin, bok choy, creamy prawn bisque 29.0

Moroccan braised lamb, eggplant caviar, parsnip crisps, cucumber pickle, veal jus 28.0

Roasted corn-fed chicken, sweet potato & honey ginger puree, wilted butter spinach, tempura zucchini flower 28.0

Cracked black pepper & Parmesan gnocchi, red pepper, sweet red onion, rich tomato sauce 19.0

Steak Lovers

Cut to order and served with Pont Neuf chips, grilled roma tomato and watercress.

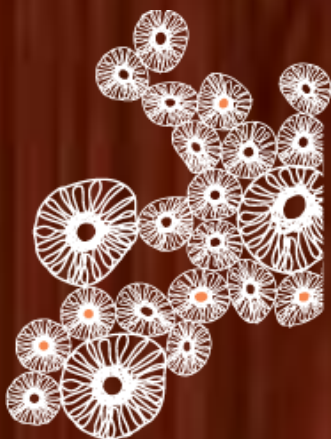
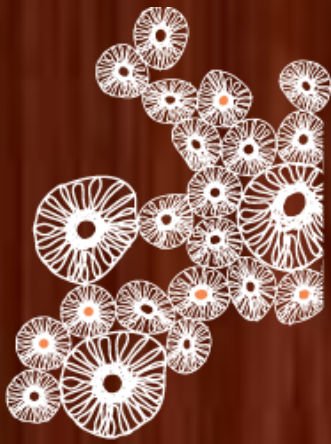
Rib Fillet: 200 g - 25.0 300 g - 31.0 400 g - 37.0

Eye Fillet: 200 g - 30.0 300 g - 36.0 400 g - 42.0

Sauces: Mushroom Jus, Pepper Jus, Hollandaise or Horseradish

* 200 g minimum order. Cuts larger than 400 g are available and will be charged at an additional \$6.00 per 100 g ordered above this amount.

PLEASE ENQUIRE ABOUT OUR WEEKLY SPECIALS



DINNER MENU

SIDES

Beer battered fries, aioli and sweet chilli dipping sauce 8.0

Traditional Greek Salad 8.0

Garden Salad w/ Italian dressing 8.0

Steamed Seasonal Vegetables 8.0

DESSERTS

Poached Pear w/ citrus & vanilla ice-cream and a shot of warm chocolate 12.0

Belgian Dark Chocolate Mousse w/ smore cookie and chocolate & honeycomb ice-cream 12.0

Trio of fine ice-creams 12.0

Warm apple & rhubarb crumble w/ custard or icecream 12.0

Selection of Australian cheeses w/ dried fruit, apricot compote and crackers 18.0

COFFEE

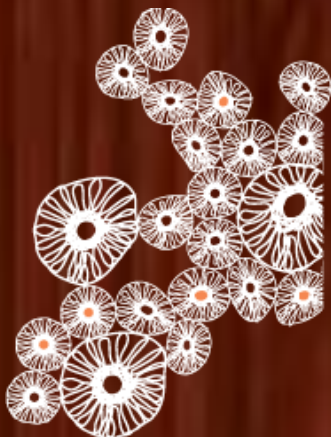
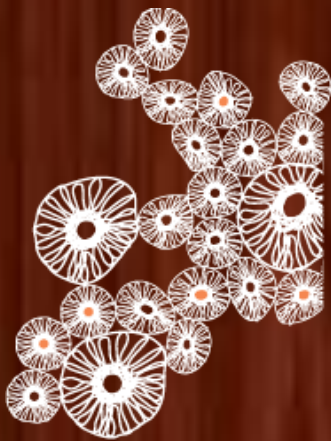
Cappuccino Latte Flat White Macchiato

Long Black Espresso 3.8

English Breakfast Earl Grey Peppermint Green 3.5

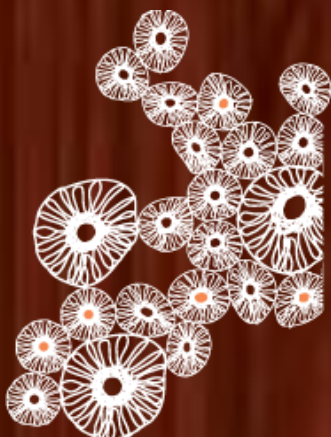
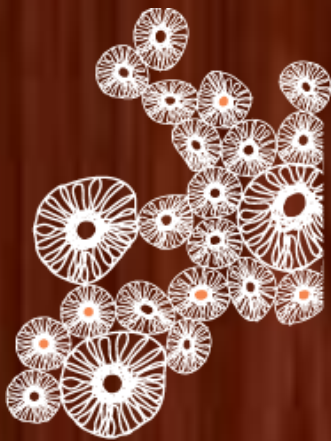
Mugs 0.5 extra

Decaf, Soy and Lite Milk are available



WINE

SPARKLING	GLS	BTL
VIC Wild River Sparkling Brut	7.5	28.0
VIC Schild Estate 2009 Three Springs Moscato Style		35.0
SA Leconfield Syn Cuvee Blanc		35.0
WA Thompson Cuvee		48.0
FRA Veuve Clicquot		120.0
WHITE WINE	GLS	BTL
VIC Mount Langi Ghiran "Billi Billi" Pinot Grigio		34.0
WA Barwick Estate Semillon Sauv Blanc		36.0
SA Stringy Brae of Sevenhill 2009 Riesling		38.0
NZ Fox Junior Sauvignon Blanc	9.5	38.0
SA Two Big Men in Australia Chardonnay	8.5	28.0
WA Watershed Sweet Margaret	7.5	29.5
WA Watershed Un-oaked Chard		34.0
SA Willow Lane Viognier	8.5	36.0
DESERT WINE		
NSW Capercaillie Desert Style Gewurztraminer		29.5
RED WINE GLASS BOTTLE	GLS	BTL
SA Anvers Rose		32.0
NZ Seven Terraces Pinot Noir		38.0
NZ Nelson Old Coach Road Merlot		36.0
SA Parker Coonawarra Estate		
"Favourite Son" Cabernet Merlot	9.0	38.0
SA Stringy Brae of Sevenhill Cabernet Sauvignon	8.5	38.0
SA Two Big Men in Australia Shiraz	8.5	28.0
WA Watershed Shiraz		34.0



BEER

Light Beer	BTL
Hahn Premium Light	5.5
James Boag's premium Light	5.5
Mid Strength Beer	BTL
Carlton Mid Strength	6.0
XXXX Gold	6.0
Full Strength Beer	BTL
XXXX Bitter	6.5
Victoria Bitter	6.5
Tooheys Dry	6.5
Tooheys Old	6.5
Pure Blonde	6.5
Premium/Imported Beer	BTL
Hahn Premium	7.5
Crown Lager	7.5
James Boag's Premium	7.5
Coopers Sparkling Ale	7.5
Steinlager Pure	7.5
Corona	8.5
Stella Artois	8.5
Heineken	8.5
Grolsch	8.5
Guinness Stout	7.5
Cider	
Mercury Sweet or Draught	6.5
Softdrinks/Water/Juice	
Glass softdrinks	3.0
Lemon Lime Bitters	4.0
Can softdrinks	4.0
Agrium 330 ml bottle range	3.5
Tonic, Ginger Ale, Soda or Mineral water bottle	3.2
Bundaberg Ginger Beer	4.0
San Pellegrino 500 ml bottle	5.0
Orange, apple, pineapple, tomato juice	3.5
Bottle Water	2.8