



## SUNDAY MENU

12PM - 9PM

### MAIN COURSE

#### Herb Focaccia / 10

garlic, aged balsamic, EVOO (vg)

#### Steamed Prawn & Ginger Dumplings / 20 | 5p

wakame salad, chili & lime dressings (df)

#### Chicken Caesar Salad / 26

cos lettuce, bacon, croutons, poached egg, white anchovies, parmesan, caesar dressing

#### Fettuccine Beef Bolognese / 28

slow-cooked beef ragu, parmigiano-reggiano

#### Roasted Cauliflower / 28

chickpea & quinoa salad, tempered coconut yoghurt, dukkah (vg,gf)

#### Beer Battered Barramundi / 28

asian salad, lemon wedge, gribiche sauce, fries

#### Rigatoni Pesto Rosso / 28

creamy sun-dried tomato, kalamata olive crumble, parmigiano-reggiano (v)

#### Butter Chicken / 30

steamed rice, papadam, crispy shallots, cumin yoghurt (gf)

#### Gourmet Angus Beef Burger / 30

lettuce, pickled cucumber, tomato, caramelised onion, swiss cheese, fries

#### Grilled Chicken Breast / 32

#### Porterhouse 220g / 44 | Eye Fillet 200g / 52

kipfler potatoes, cos salad, port wine jus, peppercorn or béarnaise sauce

### SIDES / 12

#### Garden Salad

mixed lettuce | tomatoes | carrot | house dressing (vg,gf)

#### Grilled Broccolini

miso & sesame sauce | tamari seeds (vg,gf)

#### Chilled Beetroot

whipped goats cheese | candied pine nuts | modena balsamic glaze (v,gf)

#### Chunky Fries

cajun spice | chipotle aioli

### DESSERTS / all 18

#### Amora Pavlova

lemon curd, raspberry coulis, seasonal fruits, whipped cream, berry sorbet (gf)

#### Cheese Plate

a choice of local and imported cheese  
- soft, hard or blue  
assorted crackers, quince paste, dried fruits