

DINNER MENU

SET MENU SPECIAL

Includes A Glass Of Selected Local Beer Or House Wine

2 COURSE \$55

Select One Small Plates Dish & One Favourites Dish
Or

Select One Favourites Dish & One Dessert Dish

3 COURSE \$65

Select One Small Plates Dish, One Favourites Dish & One Dessert Dish

BREAD & SOUP

Garlic Bread \$10 💩

Soup Of The Moment W/ Crusty Bread \$12

Please Ask Our Friendly Waiter For Our Daily Specials

Gluten free Option Available

SMALL PLATES

Baked Camembert W/Warm Olives & Sourdough \$20 \footnote{V}

Chilli Caramel Pork Belly W/ Herb Salad \$22 (*)

Mushroom Arancini W/ Romesco Sauce \$18 V

Cajun Prawns and Mango Salsa With Grilled Sourdough (5 Prawns) \$24

Duck Spring Rolls W/ Thai Cucumber Salad

& Sesame Ginger Dressing \$18 🕮

Dairy Free Gluten Free (K) Keto V Vegetarian Vegan

FROM THE PADDOCK

Served With Your Choice Of One Side & One Sauce
Red Gum Rump 300g \$36 (*) (K)
Rib Fillet 250g \$42 (*) (K)
Housemade Chicken Mignon \$36 (*) (K)
King Pork Rib 300gm W/ Caramalized Apple \$36

FROM THE OCEAN

Served With Your Choice Of One Side & One Sauce Salmon Fillet 200g \$35 \$ (K)

To Share - Fresh Local Baby Barramundi With A Ginger And Garlic Sauce Served On Jasmine Rice \$54 (f)

PASTA & GARDEN

Seafood Linguine \$32
Wild Mushroom Risotto \$28 ()

SIDES \$7

Spiced Corn Ribs $\frac{\checkmark}{\texttt{VEGBM}}$ \checkmark Rustic Garlic Mash \$ \checkmark Chips $\frac{\checkmark}{\texttt{VEGBM}}$

Sautéed Garlic Silverbeet /

Broccolini & Almonds (#) WEERN (K)
Garden Salad (#) VEERN (K)

SAUCES \$3

Chimichurri 🕸 🗇

Lemon Herb Sauce (K)

Creamy Mushroom (\$

Pepper Sauce

Red Wine Jus 🕸 🕮

Creamy Garlic

FAVOURITES \$25

200g Rump Steak Served With Chips, Salad And Sauce Of Your Choice

Nasi Goreng With Fried Egg 🏶

Roasted Root Vegetable Salad

Grilled Chicken Burger With Pineapple And Chipotle Sauce

Chicken Schnitzel (Turn it into Parmi (Add \$4)) Served With Chips, Salad And Sauce Of Your Choice

Battered Barramundi W/ Chips & Salad

Chickpea & Potato Curry W/Jasmine Rice / Papadum & Homemade Tomato Chutney

KIDS MEALS \$15

Beef Bolognese Pasta

Coconut Prawns W/ Chips & Salad

Chicken Tenderloin W/ Chips & Salad

DESSERTS \$18

Mango Panna Cotta With Coconut Sorbet 🖤 🗸

Burnt Basque Cheesecake With Fresh Berries V

Chocolate Pot De Crème Rasberry Sorbet 🏶 🗸

Kaffir Lime Crème Brulee 🕸 🗸

Australian Cheese Plate V

SPARKLING

De Bortoli Prosecco - Vic \$32 \(\frac{\text{VEEM}}{\text{VEEM}}\)

Emeri Pink Moscato - Nsw \$23 \(\frac{\text{VEEM}}{\text{VEEM}}\)

Lorimer Chardonnay Pinot Noir - Nsw \$7 | \$9 | \$28 \(\frac{\text{VEEM}}{\text{VEEM}}\)

WHITE

Lorimer Chardonnay - Nsw \$7 | \$9 | \$28 \(\frac{1}{2000} \)

Pepperjack Chardonnay - Vic \$49

Squealing Pig Sauvignon Blanc - Nz \$49

Lorimer Semillon Sauvignon Blanc - Nsw \$7 | \$9 | \$28 \(\frac{1}{2000} \)

17 Trees Pinot Grigio - Nsw \$8 | \$11 | \$30 \(\frac{1}{2000} \)

Blue Pinot Gris - Vic \$34 \(\frac{1}{2000} \)

Juliet Moscato - Sa \$8 | \$12 | \$38

Leo Buring Riesling - Sa \$38

ROSE

Rosé Rosé - Vic \$8 | \$12 | \$35

RED

Squealing Pig Pinot Noir - Nz \$49

Re-Write The Rules Tempranillo - Vic \$35 YEEN

Pepperjack Red Blend - Sa \$49

Lorimer Cabernet Merlot - Nsw \$7 | \$9 | \$28 YEEN

Wynn's Reframed Shiraz Riesling - Sa \$10 | \$14 | \$49

Lorimer Shiraz - Nsw \$7 | \$9 | \$28 YEEN

Pepperjack Shiraz - Sa \$10 | \$14 | \$49

17 Trees Shiraz - Vic \$30 YEEN

BEER

Great Northern \$8

Great Northern Crisp \$7.50

Xxxx Gold \$7

James Squire 150 Lashes \$9

Pure Blonde \$8.50

Peroni Leggera \$8

Corona \$9

Asahi \$9

Cascade Premium Light \$7.50

James Squire Ginger Beer \$9

Pear Cider \$8

Apple Cider \$8

SPIRITS

From \$8