



jarrah

RESTAURANT

STARTERS

Crispy Cauliflower bites paired with a zesty Cajun ranch dip	\$20
Hearty Rustic Vegetable Minestrone Soup served with toasted sourdough	\$25
Garlic Butter Pan-seared Prawns served with toasted sourdough	\$30
Crispy Vegetarian Spring Rolls with sweet chili dipping sauce	\$18

MAINS

Tikka Masala made with lentils and vegetables served with roti and jasmine rice	\$32
Creamy Risotto with broad beans, peas and sprouts, finished with Parmesan	\$35
Classic Spaghetti Bolognese with grated Parmesan cheese	\$32
Seafood Linguini with prawns, mussels and squid in a rich Napoli sauce	\$40

250gm Gippsland Porterhouse Steak, chargrilled and served with hearty red wine jus	\$42
Crumbed Murray Valley Grass fed Lamb Cutlets	\$65
Chicken Parmigiana topped with Napoli sauce and melted cheese	\$35
Crispy Battered Flathead tails	\$28
<i>Served with your choice of two sides: Fries, Mash, Salad or Seasonal Vegetables</i>	

SIDES

Seasonal Garden Salad paired with house dressing	\$15
Hand-cut Rustic fries served with tomato sauce	\$12
Garden-fresh Seasonal Vegetable	\$15
Mash Potato	\$12

DESSERT

Gourmet Ice Cream - please ask for this week's flavors	\$20
Rich Chocolate Praline Tart served alongside a fresh coulis	\$28
Warm Apple and Rhubarb Crumble paired with vanilla bean ice cream	\$22

Allergy & Intolerance Notice: Due to the shared production and serving environment, we cannot guarantee the complete omission of allergens or foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. Please inform our team if you have a food allergy or intolerance.

