



## Friday 12<sup>th</sup> April 2024

Garlic focaccia – \$11.70

Soup of the day – \$21.50

House cheese platter – \$22.00

Pasta of the day – \$24.50

Beer battered market fish w homemade fries, garden salad  
and tartare sauce \$37.50

Grilled scotch fillet w potato chive cake, grilled pancetta, portobello  
mushroom with béarnaise sauce \$39.00 (GF)

Bacon wrapped chicken breast stuffed w brie and cranberry served on  
a potato chive cake with port wine jus \$38.50

Hazelnut and rosemary topped lamb rump w kumara rosti, pea smash,  
balsamic beets and mint béarnaise \$44.50 (GF)

Twice cooked five spiced pork belly w Asian slaw & spicy wedges \$38.50 (GF)

*All mains served with seasonal vegetables or garden salad  
Vegetarian options available upon request.*

### To finish

Individual house made pavlova w berry compote  
& vanilla bean ice cream \$13.30

Apple & caramel shortcake w caramel sauce & vanilla bean ice cream \$13.30

Steamed ginger pudding with poached pear, caramel sauce  
& vanilla bean ice cream \$13.30

Sundaes – chocolate, strawberry, caramel \$9.30 (GF)

Liqueur coffees w Cointreau, Whisky, Baileys, Kahlua,  
Drambuie or Tia Maria \$12.30 - Affogato \$15.30