



Entrées

Cauliflower and blue cheese Crusty bread	10
Polenta Roast Mediterranean vegetables, Persian feta, salsa verde	12
Seafood tasting plate Oyster, prawn, scampi, slice of lemon	15

Sides

Wedges (v)	7
Onion rings (df, v)	7
Side salad (df,v)	7



Mains

Pan salmon, (gf,)	29
Herb potato stack, broccolini, caper cream sauce	
Schezwan marinated pork fillet (gf, df)	28
Steamed rice, Asian greens, 5 spice jus	
Golden chicken breast	26
Roasted gourmet potatoes, sweet peas and carrot batons, onion jus	
Herb crusted lamb cutlets,	29
Mashed potato, oven dried tomato, broccoli, salsa verde	
Char grilled scotch fillet (gf)	30
Baked potato with maffra cheese, green beans, pepper jus	
Mediterranean veg stack (v, gf)	22
Spiced lentils	

Dessert

White chocolate cheese cake (v)	14
<i>Fresh cream, berry coulis</i>	
Brandied pear, (v)	12
<i>Sweet pastry, pear anglaise</i>	
Selection of Ice Cream, (v, gf)	9
<i>chocolate sauce, seasonal fruit</i>	
Affogato, (v, gf)	14
<i>vanilla ice cream, almond flakes, espresso coffee with your choice of Frangelico, Baileys or Kahlua</i>	
Trio of Cheese, (v)	18
<i>aged cheddar, double brie, Roquefort blue, quince paste, roasted nuts</i>	



After Dinner Beverages

Dessert Wine

Vasse Felix—Semillon, WA	9
De Bortoli—Noble One, WA	12

Coffees

Cappuccino	3.50
Flat White	3.50
Long Black	3.50
Espresso	3.50
Short Macchiato	3.50
Iced Coffee	5.00

Teas

English Breakfast, Earl Grey, Sencha, African Solstice, Bombay Chai, Ginger Lemongrass, Jasmine Green	4.50
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Port

Penfolds Club	6.50
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Cognacs

Hennessey VSOP	10
Remy Martin VSOP	10
Hennessey XO	23