

ENTRÉES

Soup of the Day	9
Please ask our wait staff for today's choice. Served with a bread roll.	
Garlic Bread (v)	6
Traditional garlic bread. (1 serve / 2 pieces)	
Naan Bread	10
Cheesy garlic or bacon and cheesy garlic naan bread	
Salt and Pepper Squid (gf)	Entrée 18 Main 34
Baby squid seasoned in Chef's special spice blend, served on leafy greens, tomato, garnished with shavings of fresh toasted coconut and a side serving of coconut and chilli dipping sauce	
Mixed Seafood Cocktail (gf)	19
Chef's signature seafood cocktail with prawns, squid, mussel flesh, cucumber, cherry tomatoes and special blend cocktail sauce	
Croquettes with Blue Cheese Sauce	14
A delicious combination of cauliflower, potatoes, fennel and cheese, cooked to a crisp golden brown and served with a delicious side of mild Roquefort (blue cheese) dipping sauce	
Sticky BBQ and Raspberry Chicken Wings (gf) (df)	14
Tasty chicken wings tossed in Chef's sticky raspberry barbecue sauce, garnished with diced tomato and spring onion	
Duck Spring Rolls (df)	16
Roast duck spring rolls served with a side of Asian dipping sauce	

MAINS

Lamb Shank (gf)	28
Slow cooked shank, served on a bed of mashed potato and vegetables then smothered in a rich gravy made from the pan juices	
Pork Belly (gf)	31
Slow roasted pork belly with crunchy crackle served with Lyonnaise potatoes, seasonal vegetables and a mini apple crumble then drizzled with brandy jus	
Beef, Guinness and Mushroom Pie	19
Slow braised beef cooked in Guinness, mushrooms and vegetables topped with a crispy puff pastry lid	
Chicken Paillard (gf)	26
Delicious grilled chicken breast with whole caperberries and leafy green salad tossed through a plum sauce	
Lamb Rogan Josh	29
Succulent lamb pieces cooked in a heavenly blend of aromatic curry spices, served with rice and pappadums	
Fish of the Day	MP
Ask our friendly wait staff for today's catch	
Dahl (v)	21
A mild, aromatic lentil and legume casserole, served with rice and naan bread	
Seared Duck Breast	38
Succulent duck breast, caramelised bok choy, Lyonnaise potatoes and port wine jus	
Scotch Fillet	39
Prime cut West Australian scotch fillet cooked to your liking, served with Lyonnaise potatoes or chips, vegetables or salad and your choice of sauce: <i>Port wine jus, mushroom, pepper or creamy garlic</i>	
	Add prawns with garlic sauce 8
Sweet Potato and Zucchini Fritters (v)	24
Sweet potato and zucchini fritters with fresh garden salad and Greek yoghurt on the side	
Pasta of the Day	29
Please see the specials list for today's dish	

SIDES

Bowl of chips with tomato or barbecue sauce	8
Bowl of wedges with aioli and sweet chili sauce	8
Garden salad with Chef's own dressing	6
Seasonal vegetables	8
Bowl of steamed rice	4

CHILDREN'S MENU 12 YEARS AND UNDER

Pasta of the Day Chef's special pasta of the day	12
Chicken Nuggets and Chips Chicken nuggets, chips and tomato sauce	12
Fish Fillets and Chips Battered lemon pepper fish and chips	12
Bangers and Mash Classic sausages with mashed potato	10
Bowl of Seasonal Vegetables	6
Bowl of Salad	4
Bowl of Chips	6
Ice Cream Kids serving of ice-cream with your choice of strawberry, chocolate or caramel topping	6

DESSERTS

- Apricot and Custard Danish** 12
Apricots in a puff pastry case, topped with a vanilla custard served with fresh cream
- Death by Chocolate** 14
A decadent double chocolate mud cake with chocolate ganache and vanilla ice cream
- Black Forest Cheesecake Bombs** 13.5
Kirsch chocolate cheesecake which has a cherry centre, served on a crumble mix then drizzled with chocolate
- Sticky Date, Fig and Ginger Pudding** 12
Rich sticky date, fig and ginger pudding smothered in caramel sauce, served with vanilla ice cream