



Entrée

Hawkesbury salt and chili calamari, served on a roasted tomato
basil concasse and wilted English baby spinach
E \$18.00 M \$23.00

Crisp ginger basil battered oyster mushrooms,
remoulade – lime sauce and crisp summer salad
E \$17.00 M \$23.00

Hickory smoked chicken breast salad, sliced pear, walnuts, baby bocconcini
finished with fine honey mustard dressing
E \$18.00 M \$23.00

Thin sliced home cured Tasmanian salmon with German potato salad, dressed
with a refreshing virgin olive oil and lime vinaigrette.
E \$19.00 M \$24.00

King prawn and wild mushroom risotto, with tomatoes, fresh basil,
English baby spinach and shaved Grana parmesan
E \$17.00 M \$23.00

Main

Pan fried rosemary duck breast served on fine potato mash,
crisp snow peas, onion jam and red wine reduction
\$28.00

Freshly grilled Queensland barramundi fillet, with kipfler potatoes
steamed broccolini and roasted almond lemon butter
\$28.00

Slow roasted Lamb rump, finished with potato rosti
seasonal greens and port wine jus
\$28.00

Grilled pork fillet served on a bed of wild mushrooms,
creamy mustard thyme sauce, and wilted baby spinach
\$28.00

Grain fed eye fillet steak, served with fried potatoes, cauliflower mornay
and béarnaise sauce
\$29.00

Fresh seafood platter: Salt and pepper calamari, cured salmon,
Heineken beer battered barramundi fillet, and king prawns, served with
French fries and crisp summer salad with raspberry vinaigrette
\$29.00

Vegetarian meal is available on request



Sides

- French Fries \$ 7.00*
- Butter sautéed seasonal Greens \$ 7.00*
- Crisp Mesclun lettuce with aged balsamic vinaigrette \$ 7.00*
- Creamy Potato mash \$ 7.00*

Dessert

- Warm French crepe, filled with fresh strawberries, topped with fine chocolate sauce, fresh cream, Vanilla bean ice cream and roasted almonds
\$15.00
- Refreshing passionfruit tart on a light raspberry coulis and lemon gelato
\$14.00
- Tasmanian cheeses with lavosh crisp bread roasted walnuts and dried figs
\$17.00
- White chocolate cheese cake with wild berry compote, Chantilly cream and vanilla ice cream
\$13.00
- Trio of mango, chocolate and lemon gelato with crisp Belgian mini wafer
\$12.00

Coffee

- Coffee \$4.00
- Assorted Tea \$4.00