



## To start

<b>GARLIC BREAD (3)</b> (V)	8
<b>WARM SOURDOUGH</b> w/ trio of accompaniments (V)	12
<b>CHEESE BOARD</b> w/ 3 cheeses, dried fruits & walnuts (GF, V)	29

## Entrees

<b>SEARED SCALLOPS</b> w/ crispy bacon & scorched carrot puree (GF)	18
<b>SOUP OF THE DAY</b>	15
<b>ROAST PUMPKIN RAVIOLI</b> w/ leak and pea puree (V)	16
<b>CAJUN CALAMARI</b> w/ lime and chipotle sauce	14
<b>POTATO CROQUETTES</b> w/ bacon, chive & smoked paprika tomato sauce	13
<b>GARLIC &amp; CHILI PRAWNS</b> w/ lemon (GF)	18

## Housemade Flatbreads

<b>POACHED PEAR</b> w/ caramelized fig, blue cheese & walnut (V)	17
<b>ROAST CHICKEN &amp; BRIE</b> w/ fresh avocado & cranberry glaze	17

## Mains

<b>CRUMBED LAMB CUTLETS</b> w/ herbed polenta & broccolini	32
<b>300G SCOTCH FILLET</b> w/ potato bake, grilled field mushrooms, dutch carrots & jus (GF)	39
<b>VEGETABLE RAGOUT PAPPARDELLE</b> w/ shaved parmesan (V)	22
<b>SLOW ROAST MOROCCAN CAULIFLOWER</b> w/ roast capsicum hummus, couscous & flat bread (V)	24
<b>ROASTED BEETROOT STACK</b> w/ citrus goat cheese mousse, walnuts, pea vine (GF, V)	21
<b>WARM VEGETABLE SALAD</b> w/ grilled chicken (GF)	23
<b>VEGAN CHILLI SIN CARNE</b> w/ risoni, lime & coriander (VE)	24
<b>STUFFED CHICKEN SUPREME</b> w/ camembert prosciutto, roast kipflers, green bean almondine & beurre blanc (GF)	29
<b>FISH OF THE DAY</b>	TBA
<b>GOURMET BEEF BURGER</b> w/ cheddar, bacon, beetroot, pineapple, lettuce, tomato, onion, aioli, BBQ sauce & chips	25

## Dessert

<b>CHEESE BOARD</b> w/ 3 cheeses, dried fruits & walnuts (GF, V)	29
<b>RHUBARB AND APPLE CRUMBLE</b>	16
<b>STICKY PEAR AND GINGER CAKE</b> w/ double cream	15
<b>CHOCOLATE SOFT CENTRED PUDDING</b>	16
<b>AFFOGATO</b>	12
<b>VANILLA BEAN GELATO</b>	12

## Kids Menu Options

<b>CHICKEN SCHNITZEL</b> or <b>LAMB CUTLET</b> & chips	15
<b>VEGETABLE RAGOUT</b> (V)	14
<b>BEEF AND CHEESE BURGER</b> w/ tomato sauce & chips	15
<b>CHILLI SIN CARNE</b> w/risoni (V)	14

All kids meals accompanied with Gelato

# cheeky nights