

# À LA CARTE DINNER MENU

## ENTRÉE

<b>BREAD AND DIPS (o.gf, v)</b> Chefs selection of dips with homemade focaccia	<b>\$12</b>
<b>LAMB CUTLET (gf)</b> Grilled lamb cutlets served with salsa verde, pickled beetroot discs and herbs	<b>\$18</b>
<b>ARANCINI (v)</b> Saffron and cheese arancini, crumbed and fried, served with aioli	<b>\$16</b>
<b>SPICED CHICKEN</b> Crumbed chicken tenderloins served with spices, buttermilk, sriracha and aioli	<b>\$16</b>
<b>LEMON PEPPER CALAMARI (gf)</b> Lemon pepper calamari served with garlic mayo, lemon and rocket	<b>\$17</b>
<b>MUSSELS (o.gf)</b> Steamed Portarlington mussels in white wine and spring onion, served with focaccia	<b>\$16</b>
<b>PORK BELLY (gf)</b> Slow cooked pork belly with sticky chili caramel sauce	<b>\$19</b>
<b>SALMON PATE (o.gf)</b> Pate of salmon served with lavosh	<b>\$18</b>

## SALADS

<b>SUMMER VEGETARIAN SALAD (v,gf)</b> Beetroot and quinoa salad with goat's cheese, candid walnut and honey mustard dressing	<b>\$20</b>
<b>GOURMET CHICKEN CAESAR SALAD (gf)</b> Cos lettuce, chicken tenderloin, bacon, parmesan cheese, croutons, anchovies and egg with Caesar dressing	<b>\$22</b>

## PASTA & RICE

<b>LINGUINI AI FRUTTI DI MARE</b> Local seafood cooked in white wine, aglio olio, cherry tomatoes and chili	<b>\$29</b>
<b>RISSOTTO AI FUNGHI (v, gf)</b> Mixed wild mushroom risotto served with parmesan cheese and spinach	<b>\$24</b>
<b>PAELLA (gf)</b> Spanish style seafood paella served with diced chicken breast, chorizo and green peas	<b>\$26</b>
<b>PASTA MEDITERRANEA (v)</b> Mediterranean vegetables with olives tossed in olive oil	<b>\$23</b>

gf - gluten free  
o.gf - optional gluten free  
v - vegetarian

3% surcharge on Amex transactions  
10% surcharge during public holidays

## ***MAINS***

## *a la carte dinner menu*

### **HERBED CHICKEN BREAST (gf) \$36**

Herb flavored chicken breast served with mushrooms jus, carrot and honey puree and veggies

### **ATLANTIC SALMON (gf) \$36**

Pan seared Atlantic salmon served with beetroot puree, orange, fennel and cucumber ribbon salad drizzled with an orange vinaigrette

### **DUCK BREAST (gf) \$38**

House smoked duck breast served with bok choy, sauteed potatoes and plum caramel sauce

## ***FROM THE GRILL***

### **250GM MSA EYE FILLET (gf) \$44**

Eye fillet cooked to your liking, served with buttered roast baby carrot, stuffed Portobello mushroom, parsnip puree and red wine jus

### **400GM RIB-EYE (gf) \$44**

Rib-eye cooked to your liking, served with baby beetroot, feta cheese, mint, roasted garlic and red wine jus

### **LAMB \$38**

Dukkah spiced lamb back strap with a quinoa, pumpkin and pomegranate salad, tzatziki and vincotto

### **SIDES \$8**

- Beer battered chips, seasoned with rosemary salt served with a side of aioli
- Garlic and butter sautéed vegetables with sliced almonds
- Caesar salad with bacon, croutons parmesan cheese and Caesar dressing

## ***DESSERTS***

### **LEMON TART (o.gf) \$16**

Broken lemon tart with meringue

### **CHEESE CAKE \$15**

Deconstructed peanut butter and oreo cheese cake with caramel ice cream and dry berries

### **PANNA COTTA (gf) \$14**

White chocolate panna cotta with caramel orange segments

### **CHOCOLATE MOUSSE (o.gf) \$16**

Black and white chocolate mousse on a base of berry jelly and topped with chocolate dusting

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