

BREADS

Your choice of:

- **Stone Baked Garlic Bread**
- **Stoned Baked Sourdough Cob**
w chilli oil, granda pandano, rosemary oil, house-made truffle butter, balsamic vinegar

ENTRÉES

Your choice of:

- **Sea Salt & Cracked Pepper Calamari**
w lime aioli & Asian slaw
- **Tempura Prawns**
golden fried tempura prawns with pepper mayo
- **Warm Moroccan Chicken Salad**
w rocket & pumpkin pearl cous cous salad w a light vanilla mayo dressing
- **Char-grilled Haloumi & Fresh Asparagus (v)**
w cherry tomato chutney, basil pesto & balsamic reduction

MAINS

Your choice of:

- **Catch of the Day**
golden fried w hand-cut chips & fresh garden salad
- **Barramundi Nick**
wild barramundi fillet marinated w coconut milk, lime & ginger. Pan roasted & topped w our famous Nick Sauce
- **Port Lincoln Black Mussels**
w tomato, garlic & chilli concasse served w sourdough
- **Veal Prime Rib**
oven roasted w herb, garlic & pepper crust & wild mushroom ragu
- **Crispy-skin Chicken Maryland**
confit in lemon, garlic & tarragon w roasted chat potatoes & Dutch carrot
- **Mezzelune (v)**
house-made stuff w spinach & ricotta w Napoli sauce, basil, pesto, wild rocket, pine nuts & goats cheese

DESSERTS

Your choice of:

- **Honey Wafers**

Crisp thin wafers w strawberry liqueur crème fraiche, fresh strawberries & vanilla

- **Chocolate Caramel Peanut Bomb**

Tempered chocolate sphere filled w a 30 second sponge, vanilla bean gelato

- **Creme Brûlée**

Creamy baked custard infused w praline & choc hazelnut biscotti

SIDES

- **Hand Cut Chips**

S 4 | L 7

- **Garden Salad**

9.5