



### ***to start***

Warm bread rolls with coolabah olive oil & dukkah (v)	13.5
Traditional bruschetta with pancetta, persian fetta & balsamic reduction	14.5
Basil pesto & parmesan pizza bread (v)	14.5

### ***meals***

Soup of the day with a warm house made bread roll	16.5
Salt & pepper calamari with vietnamese salad, roast cashews, fried leek, honey chilli sauce topped with passionfruit	16.5
Risotto of the day (gf)	17.0
Hand torn pappardelle pasta with a tomato & eggplant ragu, shredded beef cheek, kalamata olives & baby spinach	17.5
Beef, mushroom & Guinness hotpot with seasonal greens	17.5
Grilled chicken club with avocado mayonnaise, roast tomato, crispy bacon & hand cut kumara chips	18.5
Curried scallops & prawn pie with garden salad & hand cut chips	19.5
Roast Mediterranean vegetable parcel topped with sautéed cardamom mushrooms, parmesan crisps, watercress and roast capsicum rosso (v) (gf)	21.0
Pan fried lemon, thyme & chicken breast schnitzel with hand cut chips & garden salad	21.0
Oven roasted salmon fillet on a warm citrus potato salad & steamed greens topped with raita & mango chutney (gf)	23.0

(v) vegetarian

(gf) gluten free

## *sides*

Crispy hand cut chips with Murray River salt (gf) (v)	7.0
Balsamic seasonal greens & roast pumpkin in garlic butter topped with flaked almonds & crispy pancetta (gf)	7.0

## *desserts*

Apple crème brulee with crispy apple wafers & green apple jus (gf)	16.5
Mandarin & frangipane tarte tatin with almond milk sorbet	16.5
Valhrona chocolate mousse mille-feuille cones with lavender sugar & burnt orange ice cream	16.5
Banana & white chocolate crumble soufflé with cognac & raisin ice cream topped with muscatel grapes (gf) Allow 20 mins	16.5
Chewy peanut butter parfait with dark chocolate brownie bottom accompanied with a shot of warm butterscotch sauce	16.5

## *cheese platter* 25.0

Selection of three Australian & imported cheeses  
- served with house made lavoche, walnut bread & garnishes

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## *to drink*

### *Fortified Wines/Ports:*

CSU 'College Muscat'	6Gl	Penfolds Grandfather Port	15Gl
All Saints Tokay or Muscat	7Gl	Brown Brothers Port	6Gl

### *Espresso Coffee*

Cappuccino, Flat White, Long Black, Latte, Short Black, Macchiato	\$3.5
Mocha, Chai latte & Hot Chocolate	\$4.0
Liqueur Coffee - Baileys, Frangelico, Kahlua, Sambuca or your choice	\$9.5

### *Leaf Tea:*

English breakfast, Earl Grey, Green Sencha, Chamomile, Peppermint, Roobis Herbal, Japanese Green Tea, Jasmine	\$3.5
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