



**\* V = Vegetarian- \* GF = Gluten Free - \* CBV = Can Be Vegetarian- \* CBGF = Can Be Gluten Free**

### Go Halves / Share 'Entrée' (for 2)

Straddie Baked Bread, Balsamic Garlic Oil, Chilli Tuna Mayo, Hummus & Avo Mash	<u>CBV</u>	\$19
Honey, Soy & Sesame Chix Drumsticks (6)	<u>GF</u>	\$18
Devilled/Stuffed Eggs - My Gran's Recipe & one of my faves! - (Great with any Bevvy)	<u>V-GF</u>	\$15

### 'My Asian Style' Entrée Starters (for 1)

Thai Inspired Fried Squid - Fresh Lime & Dipping Sauces		\$18
'Porkilicious' - Steamed Dumpling - Sous Vide Belly - Soy Beurre Blanc - Master stock		\$18
Asian Minced Chicken Salad w/ Mint & Coriander - Baby Cos Leaves (San Choy Bow Style)	<u>GF</u>	\$18

### More Familiar (Add a Side?)

Charred and Carved Rib Steak Sanga w/ Caramelised Onions & Tomato Jam - Pepper Gravy		\$20
Sweet BBQ Chicken Bistro Burrito - Bean Salsa, Avo & Sour Cream - Red Chilli Paint		\$18
Chunky Beef High Pie Floater - Mushy Peas, Creamed Potato & Gravy		\$15
Traditional Lasagne - Garlic Toast		\$15
'Garden Pizza' Roasted Peppers, Pumpkin, Tomato, Spinach & Fetta - Basil Yoghurt Drizzle	<u>V</u>	\$16
<b>(ADD) - Peppered Garlic Prawns \$9 - Smoked Chicken \$6 - Chorizo \$5 - Jalapenos \$2 - Anchovies \$2</b>		

### More Serious & Just a Little Bit Fancy

'Smothered' Char Grilled Rib Fillet (Sautéed Bacon, Onion, Mushroom, Broccoli, Jarlsberg) - Onion Rings - Red Wine Reduction - Mustard Beurre Blanc	<u>CBGF Order No Onion</u>	\$37
Garlic Pesto Prawns w/ Thin Egg Pasta, Smokey Tomato, Snow Pea & Reggiano		\$34
Tandoori Chicken - Paneer Butter Sauce - Spinach & Coconut Dahl - Cardamon and Cumin Naan - Homemade Pineapple & Mango Chutney		\$32
Bistro Mesquite Smoked Rack of Lamb over Spiced Currant Cous Cous - Straddie Honey, Rosemary and Toasted Pine Kernel Glaze	<u>CBGF Order No Cous Cous</u>	\$37

Lunch: Wednesday - Sunday 12 - 2 Dinner: Friday and Saturday 6 - 8



## On The Side

<b>Leaves with Things &amp; House Dressing</b>	<u>V-GF</u>	<b>\$8</b>
<b>Sea Salt Chips w/ French Onion Garlic Dip</b>	<u>V-GF</u>	<b>\$7</b>
<b>Onion Rings – Aioli</b>	<u>V</u>	<b>\$7</b>
<b>Wok Tossed Greens w/ Toasted Buttered Almonds</b>	<u>V-GF</u>	<b>\$9</b>

## Other Vegetarian Choices

Garlic Pesto Thin Egg Pasta, Smokey Tomato, Snow Pea & Reggiano		<b>\$18</b>
Wok Tossed Greens w/ Noodles & Asian Spice		<b>\$18</b>
Vegetable and Paneer Curry – Fragrant Naan		<b>\$19</b>

## Children's Menu

BBQ Rib Fillet (Medium-Well) - w/ Chips & Salad		<b>\$16</b>
Beef Pie w/ Chips and Gravy		<b>\$11</b>
Honey Soy Chicken Drumsticks		<b>\$11</b>
Fish and Chips w/ Salad		<b>\$16</b>

## Dessert *All V – Only Souffle – GF*

<b>Hot Raspberry Pavlova Souffle - Raspberry Compote and Cream Chantilly</b> (Limited Availability – Please don't be in a Hurry!)		<b>\$18</b>
<b>Hazelnut Praline Brulé Sandwich - Vanilla Bean Yoghurt - Caramel Syrup – Strawberries</b>		<b>\$17</b>
<b>Chocolate &amp; Coffee Mascarpone Roulade Cake- Chocolate Ice Cream – Macerated Raisins</b>		<b>\$17</b>
<b>Brie and Blue with 'bits &amp; pieces' (enough to share)</b>		<b>\$22</b>
<b>Various Ice Creams available from the Cabinet (Prices as Marked)</b>		

## Liqueur Suggestions

Chambord (Raspberry) w/ Souffle - Frangelico (Hazelnut) w/ Brulé - Baileys w/ Roulade – Port (2 types) w/ Cheeses, or my choice – a glass of Sauterne Dessert Wine with all!

## Hot Beverages

Please pay at the bar and help yourself – (Coffee \$4 and Tea \$3)

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