



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

**Straddie Baked Bread (For Two)**

- Balsamic Garlic Oil, Chilli Tuna Mayo, Hummus & Avo Mash CBV \$19

Deville/Stuffed Eggs - My Gran's Recipe & one of my faves! V-GF \$18

**'My Asian Style' Entrée Starters**

Thai Inspired Fried Squid – Fresh Lime & Dipping Sauces \$21

'Porkilicious' – Steamed Dumpling - Sous Vide Belly – Soy Beurre Blanc – Master stock \$21

Asian Minced Chicken Salad w/ Mint & Coriander – Baby Cos Leaves (San Choy Bow Style) GF \$21

**More Familiar**

Charred and Carved Rib Steak Sanga w/ Caramelised Onions & Tomato Jam – Pepper Gravy \$23

Sweet BBQ Chicken Bistro Burrito – Bean Salsa, Avo & Sour Cream – Red Chilli Paint \$20

Chunky Beef High Pie Floater – Mushy Peas, Creamed Potato & Gravy \$17

Traditional Lasagne - Garlic Toast \$19

Wedges 'Nachos' – Sweet Chilli Mince – Guacamole – Sour cream \$17

Vegetarian 'Garden Pizza' - Roasted Peppers, Pumpkin, Tomato, Spinach & Fetta  
- Basil Yoghurt Drizzle \$21

**More Serious & Just a Little Bit Fancy**

'Smothered' Char Grilled Rib Fillet (Sautéed Bacon, Onion, Mushroom, Broccolini, Jarlsberg)  
- Onion Rings – Red Wine Reduction – Mustard Beurre Blanc CBGF \$42

Garlic Pesto Prawns w/ Thin Egg Pasta, Smokey Tomato, Snow Pea & Reggiano \$41

Tandoori Chicken – Paneer Butter Sauce - Spinach & Coconut Dahl  
- Cardamon and Cumin Naan – Homemade Pineapple & Mango Chutney CBGF \$39

Bistro Mesquite Smoked Rack of Lamb over Spiced Currant Cous Cous  
- Straddie Honey, Rosemary and Toasted Pine Kernel Glaze CBGF \$42

**On The Side**

Leaves with Things & House Dressing V-GF \$11

Sea Salt Chips w/ French Onion Garlic Dip V-GF \$8

Onion Rings – Aioli V \$8

Wok Tossed Greens V-GF \$11

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



## Other Vegetarian Choices

<b>Garlic Pesto Thin Egg Pasta, Smokey Tomato, Snow Pea &amp; Reggiano</b>		<b>\$23</b>
<b>Wok Tossed Greens w/ Noodles &amp; Asian Spice</b>	<b>GF</b>	<b>\$26</b>
<b>Vegetable and Paneer Curry – Fragrant Naan</b>	<b>CBGF</b>	<b>\$27</b>

## Children's Menu

<b>BBQ Rib Fillet (Medium-Well) - w/ Chips &amp; Salad</b>		<b>\$19</b>
<b>Beef Pie w/ Chips and Gravy</b>		<b>\$13</b>
<b>Chicken Tenders – Chips – Tomato Sauce</b>		<b>\$16</b>
<b>Fish and Chips w/ Salad</b>		<b>\$18</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>\$19</b>
<b>Hazelnut Praline Brulé Sandwich – Vanilla Bean Yoghurt – Caramel Syrup – Strawberries</b>		<b>\$18</b>
<b>Chocolate &amp; Coffee Mascarpone Roulade Cake- Chocolate Ice Cream – Macerated Raisins</b>		<b>\$18</b>

**Various Ice Creams available from the Cabinet** (Prices as Marked)

## Liqueur Suggestions

Chambord (Raspberry) w/ Souffle  
 Frangelico (Hazelnut) w/ Brulé  
 Baileys w/ Roulade –  
 Port (2 types)  
 '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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