

## DINNER

MONDAY TO FRIDAY 5PM - 9PM

# **STARTERS**

SOUP OF THE DAY	10.0
Check with our staff, served with crispy baguette	
BRUSCHETTA [V]	13.5
Caprese style with roast tomatoes, mozzarella & basil pesto	
GARLIC OR HERB BREAD [V]	7.5
A variety of seasonal vegetables served with crispy bread	
GARLIC PRAWNS	16.9
Prawns cooked with a creamy garlic sauce on a bed of fragrant rice topped with garnish	Main 25.5

#### **SALADS**

MOROCCAN LAMB SALAD	22.0
Marinated Moroccan seasoned lamb served with a mint yogurt dr	ressing
GREEK SALAD [GF - V]	16.0
Topped with olives and marinated herb fetta	
drizzled with olive oil and a balsamic dressing	
Add chicken	4
Add prawns	8
GRILLED CHICKEN SALAD [GF]	18.9
Lattuce Cranish rad aniana augumbar 8 tamataas	

Lettuce, Spanish red onions, cucumber & tomatoes with a seeded mustard dressing

## **SIDES**

ROASTED VEGETABLES	8.5
GARDEN SALAD	8.5
CHIPS & AIOLI	8.5

## MAINS

OPEN LAMB SOUVLAKI	24.5
Marinated tender lamb skewers served with Greek salad pita bread & tzatzi	ki
AGED PORTERHOUSE	26.5
Char grilled served with your choice of mushroom or pepper sauce & chunk chips & salad or roast vegetables with potatoes or mash potatoes	¢Y
CRISPY SKIN TASMANIAN SALMON [GF]	26.0
With a sprinkle of freshly ground pepper, lemon butter sauce on a bed of mashed potato with a serve of asparagus	
CHICKEN PARMIGIANA	21.5
Coated with herbed crumbs, topped with premium ham, mozzarella and Napoli sauce. Served with chips and a garden salad	

LINGUINE CARBONARA [GF - V]	17.5
With a creamy white wine sauce, tossed with bacon and mushroom Add chicken	4
ANGUS BEEF BURGER	19.5
Fresh tomato, caramelized onion, aioli, cheese, lettuce & tomato relish served with chips	
PERI PERI CHICKEN BURGER	21.5
Thigh fillet marinated in peri peri sauce char grilled topped served with beer battered chips	
GARDEN BURGER (V)	21.5
Lightly spiced mix of broad beans, served with beer battered chips	
CHICKEN KORMA	22.5
Boneless chicken marinated with aromatic Indian spices served with basmati rice and poppadum's	
FISH & CHIPS	24.0
Battered fish served with chips & garden salad.	

# DESSERTS

HOME MADE STICKY DATE PUDDING	10.0
With butterscotch sauce, cream & ice-cream	
CREPES	10.5
The thinnest French crepes [chocolate or lemon]	
CLASSIC APPLE STRUDEL	12.0
Served with vanilla ice-cream & blue berries	
VANILLA BEAN PANNA COTTA	13.5
Served with mixed berries	
CHEESE PLATTER	18.5

