

Entrée

- Ciabatta w/ herb or garlic butter **\$5.50**
- Soup of the Day **\$7.50**
- Vegetable minestrone w/ salsa Verde **\$7.50**
- Spinach & ricotta fritter w/ a vine ripened tomato salad & balsamic reduction (v) **\$10.50**
- Waldorf salad w/ rocket & walnut crumbed goats cheese (gf) **\$10.50**
- Grilled Pacific prawns w/ asparagus & potato mayonnaise (gf) **\$12.50**
- Smoked Duck breast w/ a risotto cake & basil dressing (gf) **\$14.00**

Mains

- Oven baked white fish on pancetta w/ asparagus & a lemon mayonnaise (gf) **\$24.00**
- Chicken breast stuffed w/ avocado & prosciutto on a warm kipfler & snow pea salad **\$27.00**
- Oven roasted lamb rump w/ mash potato, eggplant puree & parsley salsa **\$29.00**
- Lamb shank & basil pesto fettuccini **\$27.00**



DINNER MENU

Vegetarian

- Feta and herb risotto w/ asparagus, green beans & rocket (gf) **\$26.50**
Open ravioli w/ Mediterranean vegetable, pine nuts & herb pesto **\$24.00**
Mushroom, zucchini & goats cheese shepherds pie (gf) **\$23.50**

Grill

- Eye fillet w/ green zucchini, potato roesti & roasted mushrooms **\$33.00**
Cajun spiced salmon w/ mash potato, butter sauce & avocado (gf) **\$28.00**

Salads & Sides

- Garden salad w/ tomato, cucumber, red onion **\$5.50**
Hand cut duck fat chips **\$7.00**
Sautéed mushrooms **\$4.50**
Steamed vegetable **\$7.50**
Mash potatoes **\$4.50**
Greek salad **\$5.50**



Desserts

Classic crème brulee w/ strawberries & savoirdi biscuit **\$9.50**
Soft centered chocolate cake w/ spiced macerated fruits **\$9.50**

Tiramisu w/ vanilla mascarpone **\$9.00**

Selection of Australian cheeses w/ dried fruits, cheese straws & crackers **\$12.50**

Liqueur Coffees

Liqueur Affogato **\$9.80**

30ml of espresso coffee & 30ml of your favorite liqueur poured over a scoop of ice cream
(recommended liqueurs: Frangelico, Kahlua, Baileys)

Jamaican Coffee **\$8.60**

A blend of espresso coffee and 30ml of Coruba rum topped
w/ whipped cream & ground coffee beans.

Irish Coffee **\$8.60**

A blend of espresso coffee and 30ml of Tullamore Dew Irish whiskey topped
w/ whipped cream 3 coffee beans (3 coffee beans symbolises good luck)

Mexican Coffee **\$8.60**

A blend of espresso coffee and 30ml of Kahlua liqueur topped
w/ whipped cream and powdered chocolate.

Italian Coffee **\$8.60**

A blend of espresso coffee, 15ml of Amaretto liqueur & 15ml of Kahlua liqueur topped
w/ whipped cream and a drizzle of Amaretto.

WINE LIST

CHAMPAGNE & SPARKLING

	Glass	Bottle
Foundstone Brut Cuvee - South Eastern Australia	6.50	26.00
Gallagher Duet - Murrumbateman		45.00
Piper Heidsieck Cuvee Brut - France		120.00

WHITE WINE

	Glass	Bottle
Barren Jack Semillon Chardonnay - Eden Valley, SA	6.50	26.00
Richland Sauvignon Blanc - Riverina, NSW	7.50	29.00
Villa Maria Sauvignon Blanc - Marlborough, NZ		52.00
Foundstone Unoaked Chardonnay - South Eastern Australia	6.50	27.50
Head over Heels Chardonnay - Big Rivers, NSW	7.50	31.50
Gallagher Chardonnay - Murrumbateman, NSW	8.50	39.50
Zoe Riesling - Murrumbateman, NSW	7.50	32.00
Gallagher Riesling - Murrumbateman, NSW	8.50	39.50
The White Viognier - Big Rivers, NSW	7.50	32.00
The Moscato Frizzante - South Eastern Australia		26.00
Richland Pinot Grigio - Riverina , NSW	7.50	30.00



RED WINE

	Glass	Bottle
Barren Jack Shiraz Cabernet- Eden Valley, SA	6.50	26.00
Head over Heels Black Shiraz- South Eastern Australia	7.50	32.00
Gallagher Shiraz- Murrumbateman, NSW	9.50	51.00
3 Bridges Cabernet Sauvignon- Riverina, NSW		49.00
Berton Reserve Cabernet Sauvignon - Coonawarra, SA		37.00
Head over Heels Cabernet Sauvignon- South Eastern Australia	8.50	32.00
Penfolds Thomas Hyland Cabernet Shiraz – Magill, SA		50.90
Gallagher Merlot - Murrumbateman, NSW	8.50	38.00
Lerida Estate Pinot Noir- Lake George, NSW		52.00



DINNER MENU

Port

Penfolds Club Port **\$5.00**
Penfolds Grandfather Port **\$12.00**

Cognac

Hennessy VSOP Cognac **\$12.00**

Dessert Wine

Foundstone Raisined Semillion **\$8.00** (glass) **\$29.00** (bottle)

