

DINNER

STARTER/TO SHARE

Arancini balls (GFO)

Served with pesto mayo dipping sauce, rocket, pears, parmesan salad.

Ask about the flavour of the day

Entree | 15/Mains 25

Halloumi and hummus crostini (GFO)

Served with grilled halloumi, tomato, fresh basil and hummus on toast | 13.5

Wagyu meatballs (GFO)

In a tomato concasse with a side of toasted sourdough | 14.5

Lemon pepper calamari (GFO)

Served with chips and garden salad

Entree 15/Mains 26

Tapas grazing board (GFO)

A combination of our popular small bites to share:

Arancini balls, lemon pepper calamari, meatballs and garlic bread

2 ppl \$25 | 4 ppl \$50

Prior to ordering, please inform staff of any special meal alterations
Ve: Vegan | VeO: Vegan option | V: Vegetarian | GF: Gluten free | GFO:
Gluten free option

MAINS

Pasta Of The Day

Please see our specials board | 27

Fish Of The Day - See Our Specials Board (GFO)

Served with house salad & chips OR seasonal vegetables & roast potatoes | 28

Duck Confit (GFO)

Tender & moist duck leg served with potato mash, green beans and orange sauce | 29

Hopkins River Beef Cheek (GF)

Tender roast beef with potato mash, green beans & red wine jus | 29

Rump Steak (300g) (GF)

Tender and cooked to your liking served with vegetables and roast potatoes OR chips & salad. Choice of a sauce (Mushroom gravy, Gravy, Peppercorn gravy or Garlic butter) | 34

Seafood Paella (GF, VeO)

Chorizo, prawns, scallops, mussels, tomato and peas tossed through infused rice | 28

Tomato & Mushroom Risotto (GF, V)

In a creamy parmesan & spinach sauce with feta & dried tomato | 26.5
Add chicken +4

Prior to ordering, please inform staff of any special meal alterations
Ve: Vegan | VeO: Vegan option | V: Vegetarian | GF: Gluten free | GFO:
Gluten free option

MAINS

Salads/Burgers

Moroccan Lamb Salad (GF)

Marinated lamb with seasonal roast veggies, spinach, caramelised onion, cherry tomato, feta and tzatziki | 27

Grilled Chicken Salad (GF)

Quinoa, rocket, mixed nuts, roasted pumpkin, avocado with feta tossed through a honey lemon dressing | 24

Roast Vegetable Salad (GF, Ve)

Seasonal roast vegetables, mixed lettuce, avocado, topped with mixed nuts, cherry tomato grilled halloumi & hummus | 23

Beef Burger (GFO)

Homemade beef pattie, bacon, fried egg, beetroot, mixed lettuce, caramelised onion, cheese and aioli served w/chips | 24

Sides

Garden Salad | 6

Bowl of Chips | 8

Bowl of sweet potato fries | 9

Garlic or herb bread | 6

Bowl of seasonal vegetables | 7

Prior to ordering, please inform staff of any special meal alterations
Ve: Vegan | VeO: Vegan option | V: Vegetarian | GF: Gluten free | GFO: Gluten free option

DESSERT

Sticky Date Pudding

With butterscotch sauce & vanilla ice cream | 11
Pairs perfectly with our Orange Muscat & Flora dessert wine

Spanish Churros

Coated in cinnamon sugar & served with warm chocolate dipping sauce & vanilla ice cream | 12

Flourless Chocolate Baci Cake (GF)

Served warm with thickened cream | 11

Affogato (GF)

Freshly brewed espresso & hazelnut liqueur
with vanilla ice cream | 12

Assorted Cakes

Please see cake fridge or ask our friendly staff for available cakes,
muffins and friands | Prices vary

Dessert Wine

Brown Brothers Orange Muscat & Flora, King Valley VIC

Sweet & rich with subtle notes of honey | Glass 7 | Bottle 22 (375ml)

Brown Brothers Australian Tawny, NV VIC

Aged in heritage oak, this port is smooth and rich with intense flavours
of toffee, maple and spice | Glass 7 | Bottle 28 (750ml)

– pairs perfectly with a flourless chocolate cake –

Prior to ordering, please inform staff of any special meal alterations
Ve: Vegan | VeO: Vegan option | V: Vegetarian | GF: Gluten free | GFO: Gluten
free option

PARMA AND SCHNITZEL

All parmas are Gluten Free.

Housemade Chicken Parma

Served with chips and a fresh garden salad OR seasonal vegetables and roasted potatoes | 26

Housemade Crumbed Chicken Schnitzel

Served with chips and a fresh garden salad OR seasonal vegetables and roasted potatoes | 24

Eggplant & Zucchini Parma (V, VeO)

Crumbed eggplant with housemade napoli and melted cheese, with chips and a fresh garden salad OR seasonal vegetables and roasted potatoes | 25

Parma Of The Day - See Specials Board

Served with chips and a fresh garden salad OR seasonal vegetables and roasted potatoes | 27

Prior to ordering, please inform staff of any special meal alterations
Ve: Vegan | VeO: Vegan option | V: Vegetarian | GF: Gluten free | GFO: Gluten free option