

Bread \$1.50

Entrées \$14.00

- Soup or your choice (we can do them all) **v & c**
- Chilli salt and Szechuan pepper squid with Asian influenced dipping sauces
- Grilled herbed crouton topped with smoked salmon, tomato and red onion salsa
- Chilled prawn and rocket salad drizzled with a black pepper and apple balsamic reduction **c**
- BBQ Peking duck risotto with hoi sin glaze
- Chicken and mushroom tart with sweet potato crisps
- Warm Thai beef noodle salad in wonton pasty basket

Mains \$23.50

All served with sides of seasonal vegetables or salad

- Salt crusted Atlantic salmon with soy glaze, wasabi mash and ginger shallot salsa
- Crumbed breast of chicken stuffed in with garlic cream cheese served on potato mash with a light shiraz demi glaze
- Locally produced beef fillet with béarnaise sauce **c**
- Mushroom and smoky vegetable risotto with baby spinach leaves and parmesan crisps **c & v**
- Barramundi and prawn filo parcel on creamy mash with red capsicum coulis
- Roast pork loin with caramelised apple wedges and turned potatoes tossed in demi glaze **c**
- Macadamia crusted chicken breast on pumpkin risotto with coriander and chilli pistou

Desserts \$9.00

- Sticky date and walnut pudding with ice cream and warm caramel sauce
- Lemon citrus tart with vanilla bean cream
- Rich chocolate mud cake with choc mint ganache and cream anglaise
- Strawberry and passionfruit pavlova roulade with berry coulis **c**
- Cheese and fruit with lavoche and crackers (served as a platter for the table)

Tea & Coffee \$1.00