

# Dinner Menu

See the board for daily specials

## Starters

<b>Herb &amp; Garlic Turkish Bread</b>	<b>\$6.00</b>
(GF & LF available)	
<b>Salt &amp; Pepper Calamari</b>	<b>\$15.00</b>
Rocket salad, aioli, lemon	
<b>Pork &amp; Pistachio Terrine</b>	<b>\$16.50</b>
Slow cooked pork shoulder, toasted pistachios, prune, Prosciutto severed with crusty bread, red onion balsamic jam & baked ricotta	
<b>Bruschetta</b>	<b>\$13.00</b>
Tomato, Spanish onion, basil, goats feta, balsamic glaze	
<b>Roast Pumpkin &amp; Feta Arancini Balls [V]</b>	<b>\$14.00</b>
Aioli & rocket salad	
<b>Bowl of Chips</b>	<b>\$5.00</b>

## Mains

<b>300g Riverina Premium Grain fed Porterhouse</b>	<b>\$31.00</b>
Served with garden salad & fries or creamy mash & vegetables	
<b>250g Eye fillet</b>	<b>\$30.00</b>
Served with garden salad & fries or creamy mash & vegetables	
<b>350-400g Cattleman's Rib Eye</b>	<b>\$36.00</b>
Served with garden salad & fries or creamy mash & vegetables	
<b>Sauces</b> Green Peppercorn	
Creamy Garlic	
Creamy Roasted Mushroom	
Red Wine Jus	
Gravy	
Surf N Turf – creamy garlic prawns	<b>\$4.00</b>
<b>Lamb Cutlets</b>	<b>\$28.00</b>
4 lamb cutlets marinated in garlic & thyme served with Greek salad & roasted potatoes, Tzatziki & flat bread	

<b>Chicken Schnitzel</b>	<b>\$19.50</b>
House crumbed succulent chicken breast Served with garden salad & fries / creamy mash & vegetables	
<b>Classic Chicken Parmigiana</b>	<b>\$22.00</b>
House crumbed chicken breast, topped with house made Napolitano sauce, smoked ham and mozzarella cheese, Served with garden salad & fries / creamy mash & veg	
<b>Chicken Roulade</b>	<b>\$26.00</b>
Rolled chicken breast filled with sundried tomatoes, camembert & fresh basil with A creamy pesto sauce served with roasted potatoes & greens	
<b>Warm Roast Vegetable Salad [GF][DF][V]</b>	<b>\$20.00</b>
Pumpkin, sweet potato, capsicum, zucchini, red onion, beetroot roasted with garlic served with quinoa, spinach, feta & balsamic dressing <b>Add Chicken Tenders \$4.00</b>	
<b>Thai Yellow Curry</b>	<b>\$21.00</b>
Seasonal vegetables in a mild yellow curry sauce served with jasmine rice, coriander, fried shallots <b>Add Chicken \$4.00</b> <b>Prawns \$6.00</b>	
<b>Twice Cooked Pork Belly</b>	<b>\$27.50</b>
Served with creamy mash, greens, cider jus	
<b>Beer Battered Flathead</b>	<b>\$26.50</b>
Flathead tails battered and fried served with chips, garden salad, tartare, lemon	
<b>Salt &amp; Pepper Calamari</b>	<b>\$28.00</b>
fried served with chips, garden salad, aioli, lemon	

## **Dessert**

<b>Warm Flourless Chocolate brownie [GF]</b>	<b>13.50</b>
Berry compote, chocolate sauce, ice cream	
<b>Cheese Plate for 1</b>	<b>\$18.00</b>
chef's selection of 2 cheeses quince paste, dried fruit, crackers	
<b>Affogato</b>	<b>\$13.00</b>
Vanilla ice cream served with a shot of espresso and your choice of liqueur	