

BAKED BREAD

MINI DAMPER with plain butter

4

FLOWERPOT with cheese, sun dried tomato, sunflower seed and plain butter

8

SOURDOUGH with bacon, thyme, cheese topping and grilled until golden brown

6

BRUSCHETTA with shallots, tomato, onion, sweet chilli sauce and shaved parmesan cheese

8

STARTERS

wine suggestion

OYSTERS with bacon, shallots, red wine, soya, worcestershire and tomato sauce 18 30
Borchardt Sauvignon Blanc Dubbo NSW

OYSTERS with red onion, roast capsicum, avocado, cheese and chilli 18 30
Sandalford Rose Margaret River WA

OYSTERS bloody mary granita of tomato, vodka, worcestershire, Dijon mustard and tabasco 18 30
Sandalford Rose Margaret River WA

HOMEMADE VEGETABLE SOUP with chunky carrots, onion, celery, swedes, potato, chicken stock and shallots 10
Mitchelton Blackwood Park Riesling Nagambie VIC

CAJUN SQUID RINGS with Cajun flour, fried, accompanied with lemon and tomato chilli jam 14
Mitchelton Blackwood Park Riesling Nagambie VIC

TURBAN OF SALMON fume layers of crepes, flaked salmon, cream, cheese and accompanied with greens 15
Howling Wolves Semillon Sauvignon Blanc Margaret River WA

CREAMY PRAWN AND LOBSTER PIE with onion, fish stock, shallots, cream, white sauce, cheese and sat on greens 15
Cuttaway Hill Chardonnay Southern Highlands NSW

BATTERED PRAWNS shallow fried, served with sun-dried tomato chilli dip, garlic caper and parsley dip 15
Bird in Hand Sauvignon Blanc Adelaide Hills SA

PASTA

SPAGHETTI with asparagus, avocado, cherry tomato, garlic, mint, cream and parmesan cheese 14 20
Cuttaway Hill Chardonnay Southern Highlands NSW

SPAGHETTI with two mushroom, bacon, garlic, shallots, cream, parmesan cheese, served with lemon 14 20
Katnook Estate Sauvignon Blanc Coonawarra SA

SPAGHETTI with a spicy bolognese of onion, beef, garlic, oregano, tomato, red wine and parmesan cheese 12 18
Katnook Estate Sauvignon Blanc Coonawarra SA

BAKED PENNE with tomato, ham, onion and two cheeses 10 16
Stoniers Chardonnay Mornington Peninsula VIC

MAIN COURSES

wine suggestion



EYE FILLET with seasoning and herbs, served with roast cherry tomato, spinach and mushroom jus 34
St Hallet Faith Shiraz Barossa Valley SA



SPICE CRUSTED PRIME FILLET with bush pepper, wattle seed and sat on beef jus 32
Bowen Estate Cabernet Sauvignon Coonawarra SA



SIRLOIN seared to perfection, accompanied with prawns in garlic and cream, garnished with shallots 34
Maxwell 'Little Demon' Cabernet Merlot McLaren Vale SA



SIRLOIN pan-fried to your liking with green, pink and black peppercorns, onion and enflamed whiskey, French mustard and cream jus 32
Hay Shed Hill Cabernet Merlot Margaret River WA

MOROCCAN CHICKEN marinated with Moroccan spices and served with sweet potato mash and herb sauce 28
Capel Vale Verdelho Capel WA

CHICKEN BREAST filled with ricotta, rosemary, thyme, and parsley, pan-fried, served with chilli prawns 30
Ingram Road Pinot Noir Yarra Valley VIC

CRUMBED VEAL lightly crumbed, infused with avocado, prosciutto and cheese, dressed with chicken jus 32
Red Earth Shiraz Dubbo NSW

PORK SIRLOIN DUKKAH dusted with cumin, coriander and sesame seed, hazelnut, almond and pistachio nut, served on a light jus 28
Tamar Ridge Pinot Noir Tamar Valley TAS

PEKIN DUCK slowly roasted with Asian spices, served with steamed nutty rice and a black pepper, raspberry and red current sauce 38
Phillip Shaw 'The Conductor' Merlot Orange NSW

BARRAMUNDI wrapped with prosciutto and baked slowly, accompanied with garlic prawns and greens 28
Capel Vale Verdelho Capel WA

Main Courses continued...

wine suggestion

BARRAMUNDI prosciutto, tomato, garlic, caper, black olive,
nested on cream, spinach 27
Cuttaway Hill Chardonnay Southern Highlands NSW

ATLANTIC SALMON chermoula with capsicum, garlic, chilli, cumin,
coriander, sun dried tomato and mint, served with mash 30
Devils Corner Pinot Grigio West Tamar TAS

SALMON rubbed with brown sugar, topped with asparagus, roast
cherry tomato, drizzled with a reduced balsamic dressing 30
Grant Burge 'Benchmark' Chardonnay Barossa Valley SA

TRADITIONAL LAMB BURGER with lean lamb pattie, mashed avocado,
tomato, cheese, served with a yoghurt dressing, greens and chilli jam 18
Longview 'Red Bucket' Shiraz Cabernet Adelaide Hills SA

All main meals accompanied with mash potato

SIDE DISHES

CHIPS with sweet chilli sauce and cheese 2.5

SNOW PEA AND CARROTS with parsley garlic butter 2.5

BROCCOLI MORNAY broccoli with white sauce and cheese 2.5

TOSSED SALAD tomato, cucumber, green shallots and French dressing 2.5

DESSERT

CHOCOLATE AND ALMOND PUDDING with a chocolate cream and wattle seed sauce 10

HOMEMADE APPLE PIE with vanilla anglaise and ice cream 10

ETON MESE with ice cream, cream, meringue, assorted berries and nuts and chocolate fudge sauce 10

STICKY DATE PUDDING with butterscotch sauce, ice cream and cream 10

MUD CAKE TOWERS with mixed berry compote, double cream, chocolate sauce and ice cream 10