

BAKED BREAD

Mini Damper with Garlic or Plain Butter 5

Flowerpot Bread with thyme, cheese, bacon and plain butter 8

Bruschetta Turkish Bread with mashed avocado, onion, tomato and chilli salsa 10

Sourdough Bread with ham, sun dried tomato, cheese and grilled 8

ENTRÉE

Oysters Kilpatrick a combination of bacon, English sauce, red wine and Soya, grilled to perfection	20	30
<i>Borchardt Sauvignon Blanc Dubbo NSW</i>		
Shucked Oysters served with lemon and drizzled with white wine vinegar dressing	18	30
<i>Sandleford Rose Margaret River WA</i>		
Oysters washed in sea salt, topped with champagne Beurre Blanc	18	30
<i>Capel Vale Verdelho Capel WA</i>		
Smoked Ham Cheddar and Grilled Capsicum Tart sat on a creamy garlic sauce	15	
<i>Cuttaway Hill Chardonnay Southern Highlands NSW</i>		
Corn and Ham Fritters with roast tomato and grilled bacon	15	
<i>Henschake Peggys Hill Riesling Eden Valley SA</i>		
Chicken Satay with steamed rice and a nutty green salad	18	
<i>Howling Wolves Semillon Sauvignon Blanc Margaret River WA</i>		
Duck Leg slowly roasted, sat on potato, topped with apple confit and red current sauce	20	
<i>Phillip Shaw 'The Conductor' Merlot Orange NSW</i>		
Squid seasoned with lemon pepper and sea salt, lightly fried, served with a lemon mayonnaise	15	
<i>Mitchelton Blackwood Park Riesling Nagambie VIC</i>		
Chilli Lemon Prawn Provencale sautéed, with garlic, chilli, sun dried tomato, shallots and tomato sauce	18	
<i>Stoniers Chardonnay Mornington Peninsula VIC</i>		
Malaysian Prawn Curry in galangal, turmeric, coconut milk, curry, served with crisp rosti and canoi bread	18	
<i>Brokenwood Semillon Hunter Valley NSW</i>		
SALADS		
Warm Chicken Salad bacon, avocado and baby spinach, roast cherry tomato, red onion, with crème fraiche	16	
<i>Mitchelton Blackwood Park Riesling Nagambie VIC</i>		
Peking Duck Salad with strawberries, glazed apple, roast almond, lettuce leaves and red wine dressing	20	
<i>Sandleford Rose Margaret River WA</i>		
Warm Prawn Salad sat on sliced tomato, red onion, feta cheese and black olives, with olive oil and white wine vinegar	18	
<i>Bird in Hand Sauvignon Blanc Adelaide Hills SA</i>		
Mexican Salad with bacon, tomato, onion, roast capsicum, chilli, avocado and cheese	15	
<i>Capel Vale Verdelho Capel WA</i>		

MAINS

- Prime Fillet** flamed in scotch, green pepper corn, cream and French mustard 35
Red Earth Estate Shiraz Dubbo NSW
- Eye Fillet** rubbed with seasoning, on mash potato, served with two mushroom sauce and crisp fried onions 35
Hay Shed Hill Cabernet Merlot Margaret River WA
- Sirloin 300 gram** seared to perfection, served with creamed garlic prawns and a lemon, thyme garlic butter 37
Phillip Shaw 'The Conductor' Merlot Orange NSW
- Sirloin** cooked to perfection, with Parmesan cream, slow roasted, served with roast tomato and beef jus 35
St Hallet Faith Shiraz Barossa Valley SA
- Rack of Lamb** with a rosemary crust, accompanied with braised cabbage, bacon, onion and jus 38
Longview 'Red Bucket' Shiraz Cabernet Adelaide Hills SA
- Turkey Steak** sautéed, with a dash of honey, brandy jus and red current sauce 30
Brokenwood Semillon Hunter Valley NSW
- Veal Medallions** pan-fried, with blue cheese and cream 28
Devils Corner Pinot Grigio West Tamar TAS
- Crumb Pork Fillets** lightly fried, topped with prosciutto, Avocado and cheese, served with a chicken jus 28
Red Earth Estate Shiraz Dubbo NSW
- Pork Sirloin** seasoned, crunchy herb topping, served with a cream and wholegrain mustard sauce 30
Ingram Road Pinot Noir Yarra Valley VIC
- Chicken Breast** seasoned, filled with cheese, bacon, rolled in puff pastry, served on a light jus 28
Borchardt Sauvignon Blanc Dubbo NSW
- Chicken Fillet** seasoned with mixed sea salt and pepper, pan fried, topped with stroganoff sauce 28
Grant Burge 'Benchmark' Chardonnay Barossa Valley SA
- Maple Glazed Salmon** slowly cooked with Soya, maple syrup, sat on mash potato, served with green salad 32
Howling Wolves Semillon Sauvignon Blanc Margaret River WA
- Pancetta Wrapped Salmon** seasoned, pan fried to your liking, with crème fraiche 33
Devils Corner Pinot Grigio West Tamar TAS
- Barramundi** seasoned lightly, grilled, topped with tomato, onion and mango relish, with salad 27
Capel Vale Verdelho Capel WA
- Barramundi** pan-fried, with green curry, ginger, garlic, lime, basil, coconut cream and cream 28
Capel Vale Verdelho Capel WA

DESSERTS

Light Christmas Pudding made with brandy, rum, beer, and fruit and nuts, dressed on brandy sauce, served with cream and ice cream 12

Pavlova stack of strawberries, lychees, mango and passionfruit, raspberry sauce and cream 12

Rich Chocolate Cake served warm, sat on chocolate sauce, accompanied with strawberry jam & cream 12

Raspberry Coconut Cake with cream, sour cream, double ice cream and raspberry compote 12

Blueberry Baked Cheesecake sat on citrus sauce and cream 12