



DINNER MENU

TO SHARE

Honorbread Country Sourdough with EVOO and balsamic reduction (V)	\$9
Natural fresh appellation oyster	½ Doz \$19/\$34
Tomato & fresh bocconcini salad (V)	\$12
Sweet potato fries with roasted garlic aioli (V)	\$8
Grilled zucchini salad, toasted pine nuts, basil & parmesan with lemon vinaigrette V GF	\$14
Warm Sicilian & kalamata olives with lemon, sun-dried tomato & chilli (V)	\$7
Chorizo, local honey, fresh herbs & country sourdough	\$18
Charcuterie Board - House made pate, salami & pickles with accompaniments	\$28

BIGGER

Seafood linguine, chili, white wine, lemon butter, cherry tomatoes & fresh herbs	\$29
Fresh Fish of the day with accompaniments (ask your waiter)	\$35
Wild mushroom risotto, lemon thyme, white truffle oil & mascarpone (V)	\$25
House made panko crumbed chicken schnitzel with zesty coleslaw	\$26
Gourmet burger, caramelised onion, mature cheddar, crispy bacon & smoked BBQ	\$26
Fresh snapper fillet, beer battered, served with chips & salad	\$28
Home style lasagne with white wine mushroom bechamel, pork and veal ragu & salad	\$28
Grass Fed Eye fillet with creamy mash, Shiraz jus & roasted vegetables	\$37

LITTLE ONES

Children's pasta with choice of Napoli sauce, Bolognese sauce or butter and cheese	\$12
Chicken tenderloins and chips with tomato or bbq sauce	\$14
Children's fish and chips with garlic aioli or tomato sauce	\$15

SWEET STUFF

Double chocolate brownie with dark chocolate ganache, fresh cream & almond brittle	\$15
Citrus tart with rhubarb & ginger compote, raspberry coulis & Lavender cream	\$15
Affogato – Your choice of Frangelico, Kahlua or Drambuie	\$18
Assorted Cheese board- Selection of 3 cheeses, dried figs & roasted nuts (V)	\$24