



Breads

Trio of house made dips with toasted Turkish bread	V	8.5
Garlic and parmesan pizza	V	8.5

Entrée

Chicken rice paper rolls with a peanut dipping sauce	GF	12.0
Prosciutto and peach salad with fresh mozzarella and white balsamic dressing	GF	14.0
Soft shell crab with Asian salad and chilli lime dressing		15.0
Grilled asparagus and candied walnuts with Persian fetta and baby herbs	V	14.0
Half shell scallop mornay with crusty bread		15.0
Tasting plate for 2 with all our Entrées		32.0

Main

Veal Piccata... thin slices of veal panfried in a parmesan crust, served with a lemon and rocket salad	GF	22.0
Crispy skinned Atlantic salmon with a warm potato, artichoke and caper berry salad	GF	26.0
Roasted pork rack served with toffee apple and fruit compote	GF	24.0
Ginger steamed soya chicken with hand rolled noodles and steamed Asian greens		22.0
Spanakopita Greek style filo parcel filled with spinach ricotta, served with a Greek salad	V	22.0

Steak

250grm Black Angus grain fed eye fillet with a sweet potato galette	GF	29.0
300grm sirloin with roasted mushrooms, bacon and onions	GF	28.0
350grm rump with roasted potatoes and hollandaise sauce	GF	26.0

All steaks served with seasonal green vegetables

<i>Add prawns to your steak</i>	<i>2 for</i>	<i>4.5</i>
	<i>4 for</i>	<i>8.5</i>
	<i>6 for</i>	<i>12.0</i>

Pasta

Choose from fettuccini, spaghetti or penne pasta

Seafood marinara tossed with olive oil and garlic	<i>Entree</i>	17.0
	<i>Main</i>	25.0
Carbonara with smoked bacon and parmesan cheese	<i>Entree</i>	15.0
	<i>Main</i>	22.0
Boscaiola with pepperoni, tomato and chilli	<i>Entree</i>	15.0
	<i>Main</i>	22.0



Extras

Chips	4.5
Green salad	4.0
Rocket and parmesan	5.0
Roasted chat potatoes with herb butter	5.0

Dessert

Farm house cheese plate with soft, hard and blue cheeses, grapes and quince paste	18.0
Summer stone fruit salad with mango sorbet	12.0
Yeppoon pineapple tart with Bundy Rum ice cream	12.0
Assortment of ice creams and sorbet	12.0