

Dinner Menu

Seafood Linguini (LF,GFA)

Olive oil & white wine base, served with mussels, prawn, scallop, calamari, tarragon, chili, garlic, lemon & parmesan cheese.

42

Lamb Shank (GFA)

Braised lamb shank served with garlic mash, green beans & red wine tomato sauce.

42

Pork Ribs (GFA)

Slow cooked ribs served with smokey BBQ sauce, beer battered chips & garden salad.

45

Angus Eye Fillet(220g) (GF)

Served with creamy garlic mash, sauteed asparagus & port wine jus.

46

Edamame Bean & Pumpkin Gnocchi (VG)

Roasted pumpkin, pumpkin puree, cream, white wine, sage and parmesan cheese.

32

Chicken Parmigiana

Crumbed chicken breast with Napoli, sliced ham, mozzarella cheese, served with chips & garden salad.

32

Fish & Chips

Beer Battered whiting served with chips & garden salad with tartare sauce & lemon,

32