

Lunch Special
June 2014

Entrees \$13.5 (Soup \$10.5)

Country style chicken, pork & pistachio terrine, mango and cranberry chutney
Mediterranean vegetables & feta cheese bruschetta, semi dried tomato tapenade

Soup of the day served with sourdough bread

Salt & pepper squid, lemon dipping sauce

Steamed pesto prawns, tomato salsa

Mains \$25.5

Flathead fillet in crispy tempura batter, chips, salad, tartare sauce

Fish of the day, green pea, lemon & parsley risotto

Coq au vin: red wine, bacon & mushrooms braised chicken,
served with butter potatoes

Crispy pork belly, kumara potatoes, greens, applesauce, gravy

Entrée, main course and a glass of house wine \$32

Not all ingredients are listed on the menu. Please advise our staff if you have any allergies.

Entrées & Snacks

Vine ripened tomato bruschetta, basil, olive oil, balsamic, Parmesan cheese	13.5
Aussie bruschetta: crispy bacon, tomatoes, mozzarella cheese	13.5
Coffin Bay pacific oysters natural or Kilpatrick	1/2 Doz 18 1 Doz 32
Ceviche 2014 , sea perch & prawns marinated in citrus juice, corn bread, chilli, Spanish onion, coriander, tomato sorbet	17.5
Duck liver & green peppercorn pate, currant chutney, crusty bread	15.5
Crispy tempura prawns, ponzu sauce	16.5
Twice baked goats cheese soufflé, broad bean & tomato salsa	16.5

Mains

Homemade potato gnocchi, tomato & basil sauce	15.5
Prawn linguini, fresh tomato, chilli & garlic	22.5
Chicken schnitzel, French fries, salad	19.5
Wagyu beef burger, cheese, beetroot relish, mayo, caramelised onion, chips	19.5
300gr Aged prime fillet of beef, truffle infused potato puree, seasonal vegetables, porcini mushroom sauce	36.5
450gr Dry aged rib eye fillet, French fries, seasonal vegetables, creamy green peppercorn & bacon sauce	44.5

Salads & Sides

Baby spinach salad, roasted pumpkin, beetroot, goats cheese, pine nuts, onions	14.5
Rocket, pear & walnut salad, blue cheese dressing	14.5
Mixed salad	11.5
Chicken schnitzel & avocado salad	16.5
Soy & honey marinated beef salad with feta cheese	16.5
French fries with herb aioli Mashed potatoes	6.5
Seasonal vegetables plate	8.5
Sourdough bread, EVOO, balsamic vinegar, daily dip	5.5
Garlic bread	4.5

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