

Dinner Menu

5pm - 8pm daily

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| | Garlic Bread (V) | \$14 | Cape Grim Rib Eye Steak (GF) with mash, broccolini, topped with | \$45 | | |
| | Bowl of Chips (V) Beer battered, served with aioli | \$12 | balsamic onion & red wine jus Pork Two Ways | \$38 | | |
| | Szechuan Calamari Salad Pickled papaya salad topped with calamari and miso chilli dressing | \$26 | Crispy skin pork belly with a five spice rillettes, prawn wonton, carrot ginger purée | ουφ | | |
| > | Silken Tofu (V) Tofu with nori, shallot, crispy garlic, in a soy sesame dressing | \$14 | Lemongrass Chicken (GF, DF) with pickled green papaya & hainanese rice | \$36 | | |
| 1 | Grazing Platter Selection of sliced meats, dips, breads, and savouries | \$28 | Barramundi (GF) Grilled with crisp herb potatoes & black garlic butter sauce | \$32 | | |
| | Crispy New Potatoes (V, GF) with black garlic Béarnaise | \$14 | Tiger Prawns Capellini Thin pasta topped with local prawns, chilli, lemon zest, parsley, | \$32 | | |
| | Grilled Broccolini (V, VG) with garlic butter, topped with | \$14 | tomato and tossed in butter | + | | |
| | toasted almonds | | Tempura Fish & Chips Mackerel served with homemade | \$27 | | |
| | Watermelon Steak (VG, GF) with a satay rice noodle salad | \$20 | tartar sauce | | | |
| | Sweet Potato & Chickpea Curry (VG) with steamed rice & naan bread | \$25 | Gourmet Burger Angus beef pattie with truffle mayo, maple bacon, lettuce & tomato Add fries 3 | \$28 | | |
| l | Desserts | | | | | |
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| | Chocolate Mousse (GF, VG, DF) Dark chocolate mousse with a sesame praline | \$14 | Trio of Sorbets (GF, VG, DF) Chef's sorbet creations | \$14 | | |
| | Flourless Chocolate Mudcake (GF) with vanilla ice cream | \$14 | Cheesecake Vanilla cheesecake topped with a citrus jelly & sorbet | \$14 | | |
| | Cheese Plate Chef's selection of Australian cheeses, crackers, quince paste, & fresh fruit GF on request | \$28 | | | | |
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GF-Gluten free alteration | **V**-Vegetarian | **VG**-Vegan | **DF**-Dairy free | **S**-Spice | **N**-Nuts Please advise your waitperson of any allergies you may have or any special dietary requirements. A **0.9% surcharge** applies for all credit cards. A **15% surcharge** applies to all public holidays.

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