

Dinner Menu

From 5pm

- MAINS -

WILD MUSHROOM RISOTTO (VG, VA)	33	
Mix field mushrooms, baby spinach, garlic herb butter & amp; parmesan cheese.		
ANGUS SCOTCH FILLET (300G) (GF, LF) Served with rosemary & garlic kipfler potatoes, baby carrots & tamp; red wine jus.	46	
DUKKAH CRUSHED LAMB BACK STRAP (GF, LFA) Served with roasted beetroot & quinoa salad, crumbled feta, sweet potato crisp and almond flakes.	45	
PERI PERI PRAWN & SCALLOP LINGUINI (GFA, LF) Olive oil & white wine base, tarragon, cherry tom, & parmesan cheese.	40	
BEEF ROGAN JOSH (GFA, LF) Slow cooked beef in Indian spices, rice & poppadum.	36	
CHICKEN PARMA Freshly crumbed chicken breast topped with homemade Napoli, sliced ham and mozzarella cheese with a side of chips and garden salad.	32	
Pork Ribs (GFA) Slow cooked ribs served with smokey BBQ sauce, beer battered chips & garden salad.	45	