## Entrees

Garlic flatbread w/ cheese / v \$15
Soup of the day / v \$20 toasted garlic ciabatta Jalapeno poppers / v \$20

Iemon cilantro mayo
Tiger Prawns w/ twice cooked pork belly / \$25
cauliflower puree, roasted pepper coulis
Seafood chowder / \$25
toasted garlic ciabatta
Mushroom \& saffron arancini /v \$20
edamame \& pea puree, parmesan snow
Salt \& Pepper squid / \$25
lemon mayo
Sticky BBQ pork ribs /df.gf \$20
crispy shallots, sesame

## Mains

Beef eye fillet 200g / \$43 gf
potato gratin, mushroom duxelles, spinach, beetroot puree, jus
Macadamia crusted salmon/ \$38 gf
gourmet potatos, butternut \& quinoa salad, lemon sauce
Pork belly / \$35 gf
crackled pork belly, kumara puree, apple slaw, mustard dressing
Angus Beef rib-eye 300g / \$40 gf choice of two sides and one sauce
(Sauce: Red Wine Jus or Peppercorn sauce or Mushroom sauce)
Tempura fish \& chips / \$35
house slaw, lemon wedge, tartare sauce

## Salads

Grilled haloumi / \$25
dukkah spiced pumpkin, garden mix, carrot, red cabbage
Teriyaki chicken or beef / \$25
Chicken or beef w/ green salad, crispy shallots
homemade teriyaki sauce

## Burgers

Angus beef burger/ \$30
grilled beef patty, beetroot, burger sauce, smoked cheese, bacon.
lettuce, fries, aioli
Crispy chicken burger/ \$30
cajun chicken, bacon, smoked cheese, lettuce.
guacamole, plum sauce, fries, aioli
Nosh plant based burger / \$28
lettuce, beetroot, caramelised onion, vegan mayo, fries, aioli.

# Pasta <br> Slow braised beef short rib ragu / \$32 <br> slow cooked short rib in red wine w/ parmesan <br> Fresh pappardelle / \$30 <br> basil pesto, roasted vegetables, poached egg, parmesan. Add chicken \$7 

## Sides $\$ 10$

fries w/ garlic aioli
duck fat potatoes steamed seasonal vegetables
creamy garlic mushroom
green salad

## DESSERT \$ 19

Vegan chocolate fudge cake /vg
chocolate soil, orange sorbet
Lemon tart
lemon curd, chantilly cream
Orange almond cake /gf
orange icing, spiced orange syrup
Caramel hazelnut slice
hokey pokey ice cream
Ice cream sundae
chantilly cream, cherries, chocolate sauce or caramel sauce

