

starters

GARLIC CIABATTA BREAD [V] \$15

SOUP OF THE DAY [V] \$20

W TOASTED CIABATTA BREAD

SEAFOOD CHOWDER \$25

W TOASTED CIABATTA BREAD

SALT & PEPPER SQUID \$25

W GARDEN SALAD & LEMON MAYO

THREE CHEESE CROQUETTES \$20

THREE CHEESES MIXED WITH HERBS & POTATO

W CRANBERRY SAUCE

PORK DUMPLINGS \$20

W KIMCHI & PONZU SAUCE

burgers

COACHMAN ANGUS BEEF BURGER \$30

JUICY BEEF PATTY, GHERKINS, LETTUCE, CHEESE

& RANCH DRESSING

SERVED W FRIES & AIOLI

CRISPY CHICKEN BURGER \$30

CAJUN CHICKEN, BACON, SMOKED CHEESE,

LETTUCE, GUACAMOLE & PLUM SAUCE

SERVED W FRIES & AIOLI

light meals

TEMPURA FISH & CHIPS \$30

HOUSE SLAW, LEMON WEDGE & TARTARE SAUCE

CURRY OF THE DAY \$30

MILD SPICED CURRY [PLEASE ASK STAFF]

W BASMATI RICE & ROTI BREAD

WARM BEEF SALAD \$28

HONEY & SOY MARINATED BEEF

W FRESH GARDEN SALAD, SESAME EMULSION &

CRISPY NOODLES

sides

ALL SIDES \$10

MASHED POTATO

FRIES WITH TOMATO SAUCE

STEAMED SEASONAL VEGETABLES

GARDEN SALAD

mains

EYE FILLET 200G [GF] \$43

TENDERLOIN OF BEEF FILLET (200GM)
W POTATO GRATIN, CHARGRILLED CAPSICUM PUREE,
GREENS, HERB EMULSION & JUS

RIB EYE 300G \$42

RIB EYE STEAK (300GM)
W YOUR CHOICE OF TWO SIDES
& MUSHROOM SAUCE OR JUS

SLOW COOKED PORK BELLY \$40

W BRAISED CABBAGE, GREENS, ONION AND SAGE
PUREE & APPLE CIDER JUS

CHICKEN BALLOTINES \$38

ONION & SAGE STUFFED CHICKEN
W PUMPKIN & BLUE CHEESE PUREE & POTATO
CROQUETTES & JUS

SLOW BRAISED LAMB SHANK [GF] \$38

W HERB MASH, GREENS & RED WINE JUS
PAN SEARED SALMON [GF] \$40

PAN SEARED SALMON \$40

W HERB EMULSION, BROCCOLI, QUINOA SLAW,
CHERRY TOMATO & HOLLANDAISE SAUCE

FETTUCCINE [V] \$32

FETTUCCINE TOSSED IN CREAMY PARMESAN SAUCE
TOPPED WITH SPINACH AND NUTS