

Menu

Starters

Garlic Bread (v) 10

Gluten Free Garlic Bread (v, gf) 12

Cheesy Garlic Bread (v) 12

Trio of Dips (v) 19.50

House made guacamole, hummus and beetroot dips with crackers and toasted turkish bread.

Thai Beef Salad (gf, n) 22

Mixed salad leaves with fresh mint, coriander, cherry tomato, cucumber dressed with spicy Thai dressing, topped with crushed nuts.

Salt & Pepper Calamari 22

Crumbed and served with tartare sauce, lemon and salad.

Prawn Tacos 22

Baby prawn served with a tomato and avocado salsa, red cabbage and carrots.

Deep Fried Chicken Wings 19.50

Accompanied with buffalo or smoked BBQ sauce and coleslaw.

Pumpkin & Goats Cheese Tart (v) 22

Layered on a bed of caramelised onion and a side of garden salad.

Soup of the Day 15

see Blackboard for soup of the day; served with a bread roll and butter - gluten free add 2

Salads

Garden Salad (v, ve, gf) 12

Lettuce, carrot, tomato, cucumber, red onion with house dressing.

Greek Salad (v, gf) 18

Lettuce, tomato, cucumber, red onion, capsicum, fetta cheese, kalamata olives with house dressing.

Classic Chicken Caesar Salad 27

Cos lettuce, sliced poached chicken, bacon, croutons, parmesan cheese, egg & caesar dressing.

Moroccan Cous Cous Salad (v, ve, gf) 18

Grilled eggplant, zucchini, semi-dry tomatoes, capsicum, cous cous and herbs.

add smoked salmon or poached chicken sliced 7

Pasta 26

Spaghetti Bolognese

rich tomato & beef bolognese

Asian Stir-Fried Hokkein Noodle

stir-fried noodles with Asian vegetables served with soy and oyster sauce

add beef or chicken 7

Potato Gnocchi (v, n)

House made potato gnocchi served with baby spinach, pine nuts & raisins

in a burnt sage butter sauce.

Chicken Cashew & Mushroom Penne (gf, n)

Creamy sauce with chicken and mushrooms through a gluten free penne with basil and cashews.

Sides

Wedges (sour cream & sweet chili) 11

Chips (with aioli or gravy) 11

Steamed Vegetables 9

Mashed Potato 9

Onion Rings 10