

Friday Night Dinning

(menu varies with seasonal changes)



Entrees

Garlic Cheese Bread. \$10 (v)

Homemade soup of the day with bread roll and butter \$12

Salt & Pepper squid w Tartare sauce and fresh lime \$14 (gf)

Mushroom Arancini Balls w Fried Rocket & Pesto Mayo \$13 (v)

Mains

Grilled Rib Fillet Steak w Creamy Mashed Potato Medley of Vegetables and Green Peppercorn sauce \$28 (gf)

Grilled Pork Chop w Apple Compote, Chips, Greek Salad and Cider Jus \$24 (gf)

Calamari Salad w Pickled Ginger, Crispy Shallots, Japanese Dressing & Miso Mayo \$19 (gf)

Pan Seared Snapper Fillet w Sweet Potato Puree, Steamed Greens & Lime & Mustard Dressing \$25 (gf)

Roasted Chicken Breast w Sauté Potatoes, Creamed Leeks & Roasted Carrot Puree \$23

Mixed Mushroom Stroganoff w Rice and Garden Salad \$19 (gf) (v)

Sweets

House made Dark Chocolate & Hazelnut Brownie w Hot Chocolate Sauce & Ice Cream \$12

Baked Cheesecake w Compote of Berries and Salted Caramel Sauce \$12

Sticky Date Pudding with Toffee Sauce and Coconut Ice cream \$12

Cheese Board For Two \$15

Kids Menu also available