



Mains



From the Sea

Prawn & Scallop Linguini

Pan fried prawns, seared scallops, freshly diced, garlic, chilli, onion and tomato through linguini 27

Grilled Barramundi Fillet

Served on pumpkin puree, and topped with sweet caramelised red onion jam and basil pesto 28

Cucumber & Salmon Salad

Pan fried salmon, shaved cucumber, bean sprouts, fresh chilli through water cress, sesame dressing 26

From The Butcher

Marinated Lamb Cutlets

Marinated in mint, honey and rosemary and served with caramelised pear. Finished with a balsamic reduction 28

Pork Belly

Traditional pork belly slow roasted with garlic and rosemary. Served with homemade stewed apple, orange bigarade & crackling 28

Citrus Chicken Maryland's

Marinated in an orange marmalade glaze, oven roasted and served with a mediterranean mix of mixed olives, feta, water cress and spanish onion 26

Marinated Scotch Fillet (250gm)

Seared asparagus, herb button mushrooms and choice of green peppercorn sauce or balsamic & dijon reduction 29

From The Garden

Beetroot Risotto

Beetroot cooked through arborio rice, with baby spinach, crumbled goats cheese & walnuts 25

Vege Stack

Grilled marinated eggplant, field mushroom, haloumi cheese, grilled tomato, bean sprouts, crumbled feta & pesto 24

