



## Dinner Menu

### STARTERS – LIGHT MEALS

**Garlic and herb bread** plain \$7.00  
with cheese \$8.50

**Curried lemongrass and vegetable soup** \$10.50  
Fresh Vegetables sautéed with lemongrass and spices, cooked in vegetable broth and finished with coconut cream (GF/DF/Vegetarian/Vegan)

**Seafood chowder** \$18.50  
Creamy chowder prepared with fresh fish, mussels, shrimps, squid and vegetables. Served with white or wholemeal roll (GF)

**Chicken ranch salad** \$14.50  
Poached free range chicken breast, red cabbage, farro perlato and quinoa. All mixed with our sweet chilli lemon ranch dressing and served with golden beetroot, candied walnut and dates

**Papaya, Prawn and coconut salad** \$20.50  
Fresh papaya, black tiger prawns, avocado and coconut flakes, all mixed with mesclun leaves and dressed in a white balsamic and olive oil vinaigrette (GF/DF/Vegetarian. Vegan available)

**Tropical spinach salad** \$18.50  
Fresh baby spinach leaves tossed in our sweet lime vinaigrette and mixed with sliced strawberries, pineapple and avocados. Finished with shopped pecan nuts and fresh shaved pecorino romano cheese. (GF/Vegetarian. DF/Vegan available)

**Fish and chips** \$25.50  
Fresh fish of the day in beer batter. Served with garden greens, chunky fries and aioli

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## BURGERS \$20.50

**Beef & egg burger** grilled prime beef pattie in a brioche bun with tomato, lettuce, streaky bacon, fried egg and mayonnaise

**Mushroom melt beef burger** grilled prime beef pattie topped with creamy mushrooms and cheese in a brioche bun with lettuce and tomato

**Chicken burger** grilled chicken breast filet in a brioche burger bun with grilled pineapple, lettuce, mayonnaise and tomato

**Vegetarian burger** vegetable pattie in a brioche burger bun with lettuce and tomato. Topped with sautéed mushrooms and cheese (Vegetarian)

All burgers served with fries and tomato sauce

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## PIZZA

Available in regular \$15.50 and large \$17.50 (GF available)

**Margarita** - tomato, basil pesto and mozzarella cheese (Vegetarian)

**Bacon and mushroom** – with mozzarella cheese and rocket leaves

**Hawaiian** - ham, pineapple and mozzarella cheese

**Chicken** - roasted chicken, brie and cranberry

**Chicken tandoori** – tandoori chicken and red onions with mozzarella cheese

**Vegetarian** – Mediterranean pizza with roasted peppers, tomatoes, olives, basil pesto, pinenuts and ricotta cheese (Vegetarian, Vegan option available)

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## PASTA

Spaghetti or fettucine pasta \$16.50

**Bacon and mushroom** sauce

**Spicy tomato** sauce topped with mozzarella cheese (Vegetarian)

**Sea food pasta** (half shell mussels, squid and shrimps) in a chilli-lemon and herb butter with quick fried courgettes and grilled lemon slices

**Basil pesto** with fried forest mushrooms and olives, topped with pita-parmesan croutons (Vegetarian. DF)

## MAINS

**Gremolata crusted salmon** \$32.00

Set on long stem broccoli and steamed gourmet potatoes, served with pink pepper butter

**Grilled pork cutlet** \$27.50

Set on sautéed silverbeet and red wine glaze, served with a quick fried potato-mushroom roulade (GF)

**Grilled lamb loin** \$37.50

Set on farro perlato risotto with pecorino romano cheese, served with sautéed snow peas and courgettes and finished with port wine reduction

**Grilled t-bone steak 450 gr** \$45.50

Served with garlic-herb butter and green pepper sauce, fries and garden salad

**Chargrilled beef sirloin steak 250 gr** \$34.50

Cooked to your preference and served with our homemade garlic-herb butter. Served with crispy fried agria potatoes. Your choice of fresh garden salad or seasonal steamed vegetable medley

**Chilli-lime glazed chicken** \$32.50

Served on crispy potato-vegetable coins and sweet pumpkin-shallot sauté (GF)

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## SIDE DISHES \$5.00 each side dish

Gratin potatoes, chunky fries with aioli, roasted agria potatoes, garden greens, seasonal steamed vegetables

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## DESSERTS

**Chocolate lava cake** \$10.50

Served with vanilla bean ice cream, raspberry compote and toasted hazelnuts (GF)

**Traditional Tiramisu with fresh strawberries** \$10.50

Savoardi biscuits soaked in coffee liqueur and layered with sweet mascarpone, cocoa dusted (Vegetarian, contains alcohol)

**Baked mini lemon cheesecakes** \$10.50

With berry swirls, served with vanilla bean yoghurt and berry coulis.

**Sweet crepes filled with caramelized peaches and toasted almonds \$10.50**

Served with vanilla bean ice cream and maple syrup.

**Irish strawberry fool \$10.50**

Marinated sweet strawberries layered with tangy vanilla whipped cream and yoghurt, topped with toasted pistachios

**Trio of ice cream \$10.50**

With whipped cream, berry coulis and wafer

**Selection of cheese \$23.50**

With fresh and dried fruit, crackers, nuts and lightly toasted whole grain batard

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## SPECIAL COFFEES AND TEAS

**Extra special coffee \$15.00**

**XXX coffee** Tia Maria, Kahlua espresso topped with whipped cream and a frosting of cinnamon

**Jaffa hot chocolate** Baileys, Grand Marnier hot chocolate

**Hot Greek cappuccino** Black Sambuca espresso topped with steamed milk and froth, dusted with chocolate or cinnamon

**Classic special coffees \$12.00**

Baileys, Benedictine, Cointreau, Drambuie, Frangelico, Grand Marnier, Kahlua, Jameson, Peach Schnapps, Galliano range, Amaretto, Black & White Sambuca, Vanilla

**Dilmah tea \$3.00**

English breakfast, Earl Grey

**Dilmah herbal tea \$3.00**

Chamomile, peppermint, lemon, green, jasmine green

### Hot beverages

Flat white	\$3.50	Latte	\$4.50
Cappuccino	\$4.00	Chai latte	\$4.50
Mochaccino	\$4.50	Upsize \$1.00 extra	
Hot chocolate	\$4.00	Decaf or soy milk options available	

**All prices are inclusive of GST**