



DINNER

ENTREE

GARLIC BREAD \$10

house made bread

BREADS AND DIPS \$18

House baked ciabatta and focaccia, served with house made dips

PULLED PORK PAPPARDELLE \$20 *(DF optional)*

Slow braised pork shoulder with cherry tomatoes, garlic and paradelle, topped with parmesan

CORNFLAKE FRIED CAULIFLOWER \$16 *(Vege + DF)*

Cornflake fried cauliflower with hummus and chilli oil

MAINS

SCOTCH FILLET STEAK \$40 *(GF)*

300gm Ribeye steak served with potato gratin, seasonal greens and jus

FISH OF THE DAY \$35 *(GF + DF)*

Pan fried fish of the day with herbed jersey benne salad, smashed peas, and salsa verde

BANGERS AND MASH \$30 *(GF)*

Lamb and herb sausages with green onion and potato mash and caramelised onion gravy

HERB AND FALAFAL SALAD \$30 *(GF + DF + Vege + Vegan)*

House made chickpea and edamame falafel, tossed with fresh herbs, lettuce, spiced nuts and a lemon and tahini dressing

FREE RANGE CHICKEN BREAST \$35 *(GF)*

Pan roasted chicken breast, served with chipped jersey benne potatoes, seasonal greens and gremolata

(GF) – Gluten Free / (DF) – Dairy Free

