



SPRING MENU 2023



BREAD

Basil, parmesan and garlic cob loaf **\$7**

Sourdough cob loaf – with butter or garlic butter **\$6**

SMALL PLATES

	Mem	Non mem
Nacho bowl (v/gf) corn chips, tomato salsa, cheese, guacamole, sour cream	\$12	\$14
Miso smoked salmon salad (gf/df) Smoked salmon, edamame beans, red onions, mixed leaves, sweet miso dressing	\$17	\$19
Italian eye fillet (gf) eye fillet, cooked medium, pumpkin mash, garlic ricotta, semi-dried tomato and rocket	\$18	\$20
Prawn toast prawn mousse, sourdough and sesame seeds fried, served with Kimchi mayonnaise and mixed leaves	\$17	\$19
Antipasto plate Kalamata olives, semi dried tomatoes, roasted capsicum, Shaved ham, camembert cheese, hommus, flatbread	\$20	\$22
Individual spring pie (v) egg custard, semi dried tomatoes, ricotta, kalamata olives in flaky pastry, topped with rocket and balsamic glaze	\$15	\$17

MAIN COURSE

	Mem	Non mem
Chicken carbonara (gf) grilled chicken breast, mash pumpkin, broccolini, creamy bacon and garlic sauce, topped with shaved parmesan	\$27	\$29
Panko crumbed barramundi with beer battered chips, garden salad and lemon mayonnaise	\$27	\$29
Sumac lamb spiced salad sumac grilled lamb backstrap, flatbread, baby spinach, pearl cous cous, roasted red capsicum with creamy garlic yoghurt	\$32	\$34
Satay buddah bowl (v) crumbed cauliflower, carrot, cucumber, lettuce, capsicum and satay dipping sauce	\$23	\$25
Soy, miso and miran pork (df) glazed pork cutlet, sesame rice pilaf, bok choy, deep fried shallots and sesame seeds	\$27	\$29
Spicy buttermilk fried chicken spiced fried chicken breast, white cabbage slaw, beer battered chips, chipotle mayonnaise	\$27	\$29
Chinese five spice salmon spiced salmon fillet, baked and served on hokkien noodles, bok choy, Chinese glaze, deep fried shallots	\$27	\$29
Scotch fillet steak choice of one sauce – diane, mushroom, pepper, gravy, garlic butter (gf), red wine glaze (gf/df), hollandaise (gf) - cooked to your desire with chips or potatoes with vegetables or salad	\$32 <i>2nd sauce additional \$2.00</i>	\$34
Eye fillet steak choice of one sauce –diane, mushroom, pepper, gravy, garlic butter (gf), red wine glaze (gf/df), hollandaise (gf) - cooked to your desire with chips or potatoes with vegetables or salad	\$36 <i>2nd sauce additional \$2.00</i>	\$38
Chicken or beef schnitzel with chips or potatoes with vegetables or salad and choice of one sauce - diane, mushroom, pepper, gravy, garlic butter (gf), red wine glaze (gf/df)	\$23	\$25
Chicken or beef parmigiana with chips or potatoes with vegetables or salad	\$24	\$26

SIDES

Basket of chips for one – tomato sauce	\$3.00
Bowl of chips – tomato chutney	\$8.00
House side salad -poppy seed dressing	\$7.00
Seasonal vegetables – tossed in honey and butter	\$7.00
Additional sauces	\$2.00
mushroom, pepper, diane, gravy, red wine glaze (gf/df), garlic butter (gf), hollandaise (gf)	

CHILDREN

	Mem	Non mem
Under 10 only	\$8	\$10
Sweet chilli chicken tender – chips and sweet chilli sauce		
Crispy battered whiting fillets– chips, lemon mayonnaise		
Chicken nuggets – chips and tomato sauce		
Desserts	\$5.50	\$7.50
Frog in the pond		
Ice cream sundae with freddo frog		

DESSERT

	Mem	Non mem
Orange and almond torte (gf/df)	\$12	\$14
zesty orange syrup and coconut yoghurt		
Jaffa Brownie (gf)	\$12	\$14
chocolate, orange brownie, warm chocolate ganache		
Raspberry and passionfruit pavlova (gf)	\$12	\$14
rustic pavlova with whipped cream, passionfruit pulp, chunky raspberries, persian fairy floss and fresh mint		

HOT DRINKS

TEA OR HERBAL TEA		\$4.00
COFFEE	CUP/MUG	\$4.50/\$5.50
café latte, cappuccino, hot chocolate		
Additional \$0.50 for almond or soy mild		