



Hello
Spring

SPRING FOOD AND DRINKS MENU

SMALL PLATES

	Mem	Non mem
Sourdough cob loaf – with garlic butter, plain butter or Olive oil (choice of 1 option available)	\$6	\$8
Dip Plate (v) Warm sourdough, beetroot relish, hummus, basil pesto	\$15	\$17
Nacho Bowl (v) Corn chips, tomato salsa, cheese, guacamole, sour cream	\$12	\$14
Potato Skins (gf) Smoked salmon, sour cream, baby capers, lemon	\$16	\$18
Torpedo Crumbed Calamari – Tom yum mayonnaise, lemon	\$17	\$19
Crab and Dill Tart Egg custard, dill, crab meat, cherry tomato, red onion in a flaky pastry tart	\$18	\$20
Crumbed Cauliflower (v) – chilli mango mayonnaise	\$16	\$18
Mini Beef and Reef Eye medallion topped with torpedo battered prawn on pumpkin mash and chilli, mango and snowpea tendrils	\$18	\$20

MAIN COURSE

	Mem	Non mem
Pulled Lamb Flatbread Warm roti, minted yoghurt, lettuce, tomato, cucumber, sweet potato wedges	\$30	\$32
Mushroom Penne (v) Penne pasta, creamy porcini mushroom sauce, parmesan cheese	\$25	\$27
Chicken with Chorizo (gf) Chicken breast, pumpkin mash, broccolini, creamy bacon, chorizo and onion sauce, parmesan cheese	\$28	\$30
Southern Styled Chicken Warm waffle, slaw, smokey chipotle mayonnaise, chips	\$28	\$30
Smashed Cauliflower Sliders (v) 3 brioche buns, lettuce, beetroot relish, chilli mango mayonnaise	\$25	\$30

MAIN COURSE

	Mem	Non mem
Pulled Pork Nacho Bowls (gf) Pulled pork, corn, cucumber, cherry tomato, lettuce, corn chips, Sour cream, guacamole	\$28	\$30
Teriyaki Salmon (df) Oven baked, Singapore noodles, broccolini, deep fried shallots, teriyaki sauce, sesame seeds	\$27	\$29
Smoked Duck Salad Chilli cranberry vinaigrette, lettuce, roast pumpkin, toasted macadamias	\$28	\$30

PARMIGIANAS

	Mem	Non mem
Chicken or Beef Schnitzel with chips or potatoes with vegetables or salad <i>Add a sauce for \$2.00</i> – diane, mushroom, pepper, gravy, garlic butter (gf), red wine glaze (gf/df), hollandaise (gf)	\$23	\$25
Chicken or Beef Parmigiana with chips or potatoes with vegetables or salad	\$24	\$26

STEAKS

Scotch Fillet Steak	\$32	\$34
Eye Fillet Steak	\$36	\$38

Cooked to your desire and served with chips or potatoes with vegetables or salad
Choice of one sauce – diane, mushroom, pepper, gravy, garlic butter (gf), red wine glaze
(gf/df), hollandaise (gf) - **2nd sauce additional \$2.00**

SIDES

Basket of chips for one – tomato sauce	\$3.00
Bowl of chips – tomato sauce	\$8.00
Bowl of sweet potato wedges – chilli mango mayonnaise	\$8.00
Garden salad (gf) - poppy seed dressing	\$7.00
Scallop potatoes in a bowl	\$8.00
Seasonal vegetables (gf) – 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
Torpedo Crumbed Calamari – chips, tomato sauce, lemon		
Crispy battered Flathead Fillets – chips, lemon, mayonnaise		
Chicken Nuggets – chips and tomato sauce		
Frog in the pond	\$5.50	\$7.50
chocolate ice cream sundae, sprinkles, wafer, chocolate topping		

DESSERT

	Mem	Non mem
Spring Pavlova (gf)	\$12	\$14
Crunchy meringue, strawberry panna cotta, kiwi fruit, strawberry coulis, double cream		
Apricot Almond Tart	\$12	\$14
Buttery shortbread frangipane tart, apricot cheesecake, Strawberries, double cream		
Lemon Poppyseed cake (gf)	\$12	\$14
Zesty cream cheese frosting, lemon curd, vanilla ice cream		

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 milk