

## SOMETHING SMALL

<b>Cob loaf</b> – sweet chilli and mozzarella		\$6		
Sourdough Cob loaf – with butter or garlic butter	\$6			
<b>Cajun panko cauliflower (v)</b> honey mustard mayo	Mem \$10	Non mem \$12		
Miso smoked salmon salad (gf/df) red onion, capers, mandarine segments	\$14	\$16		
Grazing plate\$15\$17kalamatta olives, beetroot relish, ham, smoked salmoncamembert, persian fetta, roasted red capsicum, warm turkish bread				
<b>Rosemary eye fillet (gf)</b> creamy mash, red wine and rosemary glaze	\$15	\$17		
<b>Lemon pepper calamari</b> Basket of golden fried calamari, aioli dressing	\$15	\$17		

## SNACKS (11-2 and 4-6pm)

Hawaiian steak burger minute scotch, bacon, cheese, lettuce, tomato, pinea poppy seed dressing, turkish roll, beer battered chip		Non mem \$15
Bowl of beer battered chips with tomato chutney	\$7	\$8
Bowl of sweet potato fries -honey mustard mayo	\$8	\$9
MAIN COURSE	Mem	Non mem
<b>Southern fried chicken</b> mildly spice, marinated in buttermilk, fried, served o waffle with crunchy slaw, chipotle mayo and sweet p		\$26
<b>Pork Cutlet (gf)</b> grilled, mash potato, broccolini, creamy mustard and exotic mushroom sauce	<b>\$24</b>	\$26
<b>Panko crumbed barramundi</b> lemon mayo, chips, salad	\$24	\$26
<b>Sweet chilli, soy and sesame glazed salmon</b> hokkien noodles, Asian greens, deep fried shallots	\$24	\$26
<b>Nourish bowl (v)</b> quinoa, cucumber, cherry tomato, carrot, panko crur miso dressing, black and white sesame seeds	<b>\$22</b> nbed tofu,	\$24
<b>Persian lamb salad (gf)</b> roast pumpkin, beetroot relish, persian fetta, roastee pinenuts and balsamic glaze, mixed leaves	<b>\$25</b>	\$27
Chicken kiev with chips and salad OR vegetables	\$21	\$23

<b>Eye fillet steak</b> choice of one sauce - dianne, mushroom, pepper, gra garlic butter (gf), red wine glaze (gf)- cooked to your with chips and salad OR vegetables	-	
<b>Beef and reef</b> eye fillet cooked to your desire, lemon pepper calam grilled tiger prawns, garlic cream sauce, with chips and salad OR vegetables	<b>\$33</b> ari,	\$35
<b>Scotch fillet steak</b> choice of one sauce - dianne mushroom, pepper, gra garlic butter (gf), red wine glaze (gf)- cooked to your with chips and salad OR vegetables	•	
<b>Chicken or beef schnitzel</b> with chips and salad OR vegetables	\$22	\$24
<b>Chicken or beef parmigiana</b> with chips and salad OR vegetables	\$22	\$24
SIDES		
Chips for One – tomato sauce		\$3.00
Sweet potato fries for one – honey mustard mayo		\$3.50
Garden side salad -poppy seed dressing		\$7.00
Seasonal vegetables		\$7.00
Bowl of Chips – tomato chutney		\$7.00
<b>Additional sauces</b> mushroom, pepper, dianne, gravy, red wine glaze (gf), garlic	butter	<b>\$2.00</b> (gf)

DESSERT				
	_	Mem	Non mem	
<b>Spring pavlova (gf)</b> whipped cream, chunky stewed freeze dried blueberries, caram	• •	<b>\$10</b> uts,	\$12	
<b>German plum cake</b> served warm, salted caramel c	oconut ice cream, plu	<b>\$10</b> m compote	\$12 :	
<b>Lemon tart (gf)</b> boozy berries, white chocolate	shards, vanilla ice cre	<b>\$10</b> eam	\$12	
CHILDREN Under 10 only		Mem \$8	Non mem \$10	
<b>Chicken nuggets and chips</b> – tomato sauce <b>Tempura battered flathead</b> – chips, tartare sauce <b>Lemon pepper calamari</b> – chips, lemon mayo				
<b>Desserts</b> Frog in the pond Ice cream Sundae		\$5.50	\$7.50	
HOT DRINKS	_			
TEA OR HERBAL TEA	\$4.00			
<b>COFFEE</b> café latte, cappuccino, hot cho		\$4.00/\$5.0	00	