

## To Start

### **Soup changes regularly ask for today's special**

Served with grilled Turkish bread and butter 12.90

**Cob loaf** baked in house with olive oil and sage 8.90

Flavour add with a selection of Mediterranean style dips 13.90

### **Arancini balls**

Italian rice balls filled with baby spinach sun dried tomato and pesto rolled in panko bread crumbs served with capsicum coulis 13.90/25.90

### **Spring rolls**

Tandoori chicken spring rolls served with minted yoghurt and pickled zucchini 14.90

### **Ravioli**

Roast pumpkin and mascarpone cheese handmade ravioli with crispy sage in burnt butter sauce 17.90/34.90

### **Prawns**

Pan fried Aussie banana prawns in a creamy mustard sauce served with coconut rice and saffron finished with lemon and rocket(g/f) 18.90/36.90

### **Soufflé**

Brass monkey blue soufflé, salad raddicco, roast pear, salami, walnuts Lirah cider dressing 18.90

## Mains

### **Chicken**

Pan roasted Chicken Supreme filled with apricot and honey stuffing served on creamy mashed potato with broccolini, cherry tomatoes and pan juices (g/f) 33.90

### **Pork**

Marmalade glazed pork fillet, creamy mash potato, green beans and baby carrots (g/f) 34.90

### **Salmon**

Atlantic salmon crusted in a crunchy pistachio and olive coating served with pea risotto, blanched asparagus and cherry tomatoes (g/f) 36.90

### **Lamb**

Moroccan lamb rump on a bed of risotto with raisins, roasted capsicum and pinenuts (g/f) 38.90

## From the Grill Includes choice of condiment & 2 sides served on plate

### **T-Bone**

New England Black Angus grain assisted pasture fattened (g/f) 38.90

### **Eye Fillet**

Tenterfield Angus X Hereford, pasture fed/30 day grain finished (g/f) 38.90

### **Fish of the day**

Ask for today's choice (g/f) 36.90

### **Condiments**

- *Ballandean Shiraz Sauce (g/f)*
- *Mushroom Cream Sauce (g/f)*
- *Pepper Sauce (g/f)*
- *Tarragon Butter (g/f)*
- *Horse Radish Cream*
- *Hot English Mustard (g/f)*
- *Dijon Mustard(g/f)*
- *Hollandaise Sauce*

## Sides (all vegetarian, all gluten free except chips)

Chips beer battered (*not g/f*) 7.90

Creamy mashed potato 7.90

Sautéed mushrooms 7.90

Steamed seasonal vegetables 7.90

Salad of avocado, tomato, onion, radish, green leaves with sweet apple vinaigrette 7.90

## Junior Menu

Spaghetti Bolognese	12.90
Country chicken Goujons & chips	12.90
Tempura Barra and chips	12.90
Pizza ham and pineapple	12.90
Vanilla ice-cream with topping	4.90

## Cheese Plate

Selection of cheese, home-made quince paste, pears & mixed crackers	16.90/28.90
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(Severn Cheddar, Fromage d’Affinois Double Cream, Maffra Mature Cheddar, Tassie Brie, Riverine Blue)

## Sweet Things

Afogato - coffee shot, home-made vanilla bean ice-cream & pistachio biscotti	9.90
- with liqueur (Frangelico, Cointreau, Kahlua, Tia Maria, Baileys)	17.90
Churro doughnut with chocolate sauce and rum ice cream	12.90
Fig, honey and almond tart served with vanilla anglaise and fig jam	12.90
Chocolate and orange crème caramel with whipped cream (g/f)	12.90
Baileys and butterscotch baked cheesecake homemade vanilla bean ice cream	14.90

## Drinks

<b>Gusto Coffee</b> - Cappuccino, Flat white, Long black, Short black	3.90
Café Latte, Hot Chocolate, double shot, Mug	4.90
<b>Twinings Teas</b> – English Breakfast, Earl Grey, Lady Grey, Prince of Wales	3.90
<b>Herbal Teas</b> – Peppermint, Chamomile, Green, Rosehip & Hibiscus	3.90
<b>Organic Juice</b> - Apple and Ginger	4.90
<b>Juice</b> – Orange	3.90
<b>Sodas</b> - Lemonade, Coke, Coke Zero, Diet Coke, Lemon Lime & Bitters, Ginger Beer, Lemon Squash, Raspberry	3.90
<b>Mineral Water</b> Pellegrino 750ml	5.90
<b>Grapetiserl</b>	3.90
<b>Milk Shakes</b> - Caramel, Chocolate, Vanilla, Strawberry	4.90
<b>Thick Shakes</b> - Caramel, Chocolate, Vanilla, Strawberry	5.90