

To Start

Soup changes regularly ask for today's special

Served with grilled Turkish bread and olive oil 12.90

Cob loaf baked in house with olive oil and sage 9.90

Flavour add with a selection of Mediterranean style dips 14.90

Cheese Tart

Brass monkey blue cheese tart with Waldorf salad of apple, celery and walnuts 14.90

Spring rolls

Tandoori chicken spring rolls served with minted yoghurt and pickled zucchini 15.90

Chicken

Satay chicken kebabs with coconut, currant, fennel and saffron rice (g/f) 17.90

Salad

Mango Caprese salad, sliced mango, tomato, bocconcini and basil (g/f) 17.90

Prawns

Grilled Australian banana prawns with new season local peaches and champagne sauce (g/f) 19.90/37.90

Quail

Maple glazed quail served with almond, parsley and pear salad finished with apple cider vinaigrette (g/f) (d/f) 19.90/37.90

Mains

Chicken

Ricotta and herb stuffed chicken supreme served with gratin potato, pak choy, sautéed red cabbage and finished with lemon butter sauce (g/f) 33.90

Pork

Grilled pork loin steaks with cherry tomatoes, pine nuts, green beans, zucchini ribbons and gratin potato (g/f) 34.90

Salmon

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

Duck

Duck two ways confit of duck leg and orange glazed breast served on a medley of roasted root vegetables finished with orange Vin cotto (g/f) (d/f) 42.90

From the Grill includes choice of 2 sides served on plate and condiment

T-Bone 400g

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

Eye Fillet 200g

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

Condiments

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

Sides (all vegetarian, all gluten free except chips)

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

Gratin 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 Bolognaise	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, Roguefort Blue Papillon)

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
Crisp homemade apple pie with custard and ice cream	12.90
Tiramisu pavlova, meringue, mascarpone and Kahlua syrup (g/f)	12.90
Sticky date pudding, butterscotch sauce and double cream	12.90
Double chocolate cake served with cherry compote and whipped cream	12.90

Drinks

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