

Start

Soup of the day Served with lightly toasted sourdough	14.90
Cob loaf baked in house with herb & garlic butter	9.90
Beetroot Salad Confit baby beetroot served with goats cheese feta and a walnut crumble <i>(g/f)</i>	14.90
Chef Salad Mixed lettuce, radish, cherry tomatoes, Spanish onion, roast pumpkin and caramelised apple balsamic dressing <i>(g/f)</i>	14.90
Calamari Sumac coated calamari fried and served with lime aioli	14.90
Beef short ribs Slow cooked beef ribs served with cauliflower puree <i>(g/f)</i>	18.90
Confit Duck Duck Maryland confit, served with Asian salad & sticky plum sauce <i>(g/f)</i>	19.90

Mains

Mushroom Burger Confit mushrooms, lettuce, tomato, grilled haloumi, house made burger sauce and beer battered chips	17.90
Beef Burger House made pattie, lettuce, tomato, Swiss cheese, house made burger sauce, and a smokey bbq sauce served with beer battered chips	19.90
Fish & chips Beer battered or grilled served with seasonal salad, tartare sauce and beer battered chips	26.90
Gnocchi House made potato gnocchi pan fried in hazelnut butter sauce, pumpkin puree and a pumpkin, rocket, parmesan salad	32.90
Chicken Pan fried chicken supreme with sweet potato puree, steamed seasonal greens and a red wine jus <i>(g/f)</i>	34.90
Pork Belly Confit Pork belly served with vanilla bean parsnip puree, braised red cabbage and pan fried black pudding <i>(g/f)</i>	34.90
Barramundi Pan fried Barramundi served with sweet potato puree and a fennel salad <i>(g/f)</i>	36.90
Eye Fillet 200g or T-Bone 400g Peasant potatoes steamed seasonal greens and a red wine jus <i>(g/f)</i>	42.90

Sides (all vegetarian, all gluten free except chips)

Chips beer battered (<i>not g/f</i>)	7.90
Peasant potato pan fried potatoes tossed in a sage butter with onion & bacon	7.90
Confit mushrooms	7.90
Seasonal steamed greens tossed in hazelnut butter	7.90
Seasonal salad	7.90

Junior Menu

Penne pasta tossed in a creamy beef sauce	12.90
Country chicken Goujons, chips & salad	12.90
Battered market fish, chips & salad	12.90
Grilled sausages, chips, green beans and jus (<i>g/f</i>)	12.90
Vanilla ice-cream with topping & sprinkle	4.90

Cheese Plate

Selection of cheese, home-made quince paste, grapes & crackers 2 or 4 cheese	14.90/28.90
--	-------------

Sweet Things

Afogato - coffee shot, home-made vanilla bean ice-cream & pistachio biscotti	9.90
Orange Panna cotta served with an orange, mint salad and a rich dark chocolate sauce (<i>g/f</i>)	12.90
Rich raspberry and chocolate brownie served with vanilla bean ice-cream	12.90
Strawberry Cheesecake baked served with fresh strawberries and Chantilly cream	14.90
House sundae. Vanilla ice-cream, caramelized banana, crushed crunchie bar, house made butterscotch and chocolate sauce (<i>g/f</i>)	12.90

Drinks

Gusto Coffee - Cappuccino, Flat white, Long black, Short black	3.90
Café Latte, Hot Chocolate, double shot, Mug, Decaf	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