

## 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

### **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 18.90/35.90

### **Soufflé**

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

### **Prawns**

Aussie banana prawns in a creamy coconut risotto, coriander and topped with toasted shredded coconut (g/f) 19.90/37.90

## Mains

### **Chicken**

Pan fried chicken supreme filled with brie and quince paste served on a bed of sweet potato mash, green beans and honeyed carrot batons (g/f) 33.90

### **Pork**

Grilled pork fillet served with port wine sauce, creamy mash potato, green beans and balsamic beetroot (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**

Red wine and garlic slow braised lamb shanks served on a bed of sweet potato mash, braised Brussel sprouts and oven dried tomato 38.90

## From the Grill condiment & side

### **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
---	-------------

(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
Sticky date pudding, butterscotch sauce and homemade vanilla bean ice cream	12.90
Warm brandy apple spice cake served with brandy anglaise and cream	12.90
Chocolate and orange crème brulee with candied oranges ( <i>g/f</i> )	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