



Menu

[Available for Dinner 5.30 – 8.30 7 days]



Seafood Catch	28.00
Beer battered flake, Chermoula prawn and scallop skewers, and chilli salt squid. Served with fries, a garden salad, and a garlic aioli.	
Seafood Pie	22.00
Hearty seafood ragout, saffron valoute topped with a puff pastry lid and side salad.	
Chilli Salt Squid	21.00
Scored and dusted in a spiced chilli salt, finished with a tangy lemon, lime and palm sugar dressing. Served with fries and a garden salad.	
Chicken Parmagiana	21.50
Chicken schnitzel topped with shaved ham, mozzarella and Napoli sauce. Served with fries and a garden salad.	
Grain fed scotch fillet – 300g	27.50
Prime Australian beef, char grilled to your liking and served with fries and salad with your choice of sauce or butter	
▪ Sauces - Red wine gravy, Mushroom and rosemary sauce, mixed pepper sauce, whipped garlic butter	
Chicken & Sage Gnocchi	22.50
Pan fried Chicken breast pieces with bacon, garlic and onion. cream and sage reduction.	
Smoked chicken salad	20.50
with warm roasted pumpkin, prosciutto, rocket and parmesan.	



Tea & Coffee

Short black, long black or Macchiato	3.20
Cappuccino, Flat white or Café latte	3.70
Mocha or Hot chocolate	3.70
Decaf or Mugs - Add 50c	
Iced Chocolate or Iced Coffee	5.50
Cafe Affagato A scoop of Vanilla Ice Cream served with a shot of hot espresso	10.00
Liqueur Affagato A scoop of Vanilla Ice Cream served with a shot of hot espresso and a liqueur of your choice.	5.50
Liqueur coffee <u>Some suggestions...</u> Frangelico, Kahlua, Baileys, Tia Maria, Jameson's Irish whisky, Drambuie or Cointreau	8.00
Pot of Tea English breakfast, Earl grey, Lemon, Peppermint, Green, Chamomile, Darjeeling	3.70

