

## special occasions menu

### bread

|   |   |
|---|---|
| fresh baked sour dough bread, jingilli olive oil, aged balsamic | 3 |
| grilled garlic ciabatta , rosemary sea salt                     | 3 |
| add marinated mixed olives (g)                                  | 3 |

### entrees

|  |    |
|--|----|
| cream of butternut pumpkin soup, crème fraiche, crispy leeks (g)                     | 12 |
| carnavon tiger prawns, salad of avocado and watermelon, tomato mayonnaise (g)        | 19 |
| turkish pide meze ,hummus, roasted pepper dip, marinated olives (v)                  | 13 |
| salt and pepper squid, salad of asian sprouts, chilli coriander and lime dressing    | 19 |
| six south australian oysters, fresh shucked presented with lemon (g)                 | 15 |
| parma ham bruschetta, king island blue, fresh tomato, leaf spinach, fig vincotto     | 19 |
| salad of wild roquette, crisp pear, shaved parmesan, balsamic vinaigrette (g)        | 18 |
| char grilled lamb, sweet potato crisps, green beans, feta cheese, roquette pesto (g) | 19 |

### main courses

#### seafood

|  |    |
|--|----|
| grilled local fish of the day (200g)   | 42 |
| seared tasmanian ocean trout (200g)  | 39 |
| grilled australian seafood with seared salmon, scallop, prawns, seasoned squid.  | 46 |
| served with choice of preserved lemon cous cous, baby carrots, harissa butter or chunky chips and fresh leaf salad (g) |    |

#### meat

|   |    |
|---|----|
| char-grilled sirloin (300g)   | 39 |
| roast corn fed chicken breast supreme   | 32 |
| baked lamb loin   | 37 |
| served with choice of roast kumara, pepperonata, wild mushroom jus (g) or seasoned potato wedges and leaf salad (g) |    |

#### vegetarian

|   |    |
|---|----|
| goats cheese tortellini, sundried tomato coulis, olives, fresh basil, crispy leeks  | 26 |
| fresh tomato and pesto pizza with roquette and parmesan salad                       | 24 |
| wild mushroom risotto, porcini stock, baby spinach, roasted tomato and parmesan (g) | 26 |
| wet polenta, marinated eggplant, fired peppers, grilled courgettes (g)              | 26 |

#### desserts

|   |      |
|---|------|
| pavlova stack, fresh strawberries, double cream and passionfruit pulp (g) | 12.5 |
| vanilla bean crème brulee, poached pear and rhubarb (g)                   | 12.5 |
| warm fig date pudding, rum raison ice cream, butterscotch sauce           | 12.5 |
| cheese selection, presented with crisp fruit bread                        | 13.5 |

Menu choices and prices are for set menus only. If you require a choice in each course an additional charge of \$3 per course per person applies.  
**Want a more specialised menu, let us tailor a menu to suit your needs.**