

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. served with choice of preserved lemon cous cous, baby carrots, harissa butter or chunky chips and fresh leaf salad (g)	46

meat

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

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 raisin 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.**