

SPRING DINNER MENU

ENTREES

Spicy Braised Tofu (GF,DF) Stir fried with green beans and carrots, served on steamed rice.	20.00
Seafood Cioppino (GFO,DFO) Spicy tomato broth with seafood medley, topped with chorizo and served with charred Turkish bread.	22.00
Grilled Lamb Cutlet (GFO) Served with mint and pea purée and potato rosti.	23.00
Dukkha Crusted Kangaroo Fillet (GF) Lightly crumbed in Dukkha spice mix, served with sautéed broccolini and cherry tomatoes.	22.00

MAINS

Southern Ranges Striploin 350gm (GF) Served with sautéed asparagus, parsnip purée and red wine jus.	58.00
Chicken Supreme (GF) Stuffed with camembert and semi-dried tomatoes, served with truffle mashed potatoes, wilted spinach and rosemary jus.	42.00
Pork Cutlet (GF) Served with apple and pumpkin purée, crispy kale and sautéed broccolini and drizzled with red wine jus.	45.00
Pan Seared Ocean Trout (GF,DFO) Served with roasted chat potatoes, sautéed green beans, cherry tomatoes and herb butter.	40.00
Skillet Pumpkin Gnocchi (GF) Served with sundried tomatoes, roasted pumpkin and wilted spinach. Add chicken or prawns for \$10	36.00

DESSERTS

Vanilla Slice Crisp layers of buttery puff pastry filled with a light vanilla custard, served with berry compote and macadamia ice cream.	22.00
Passionfruit Pavlova Roulade Served with chocolate crumble, mixed berries and Chantilly cream.	23.00
Gianduja Chocolate Cake with Hazelnuts Topped with smooth chocolate ganache and served with orange chocolate ripple ice cream.	24.00
Trio Of Sorbet (GF,DF) Refreshing trio of sorbets featuring mango, berry, and lemon flavors.	20.00

White	150ml	Bottle
Tatachilla Sauvignon Blanc, SA	12.00	50.00
3 Tales Sauvignon Blanc, NZ	14.00	60.00
Houghton Reserve Chardonnay, WA	13.00	55.00
Grant Burge 5th Gen Pinot Gris, SA	14.00	58.00
Harewood Great Southern Riesling, WA	13.00	55.00
Vivo Moscato, NSW	12.00	50.00
Sunsets Natural Rosé, SA	13.00	55.00
Anselmi San Vincenzo, ITALY		75.00
Feudo Arancio 'Quéto' Grillo, ITALY		68.00
Deep Down Chardonnay, NZ		80.00
Maison Jean Loron Pouilly Fuisse		110.00
'La Coronile' Chardonnay, FRANCE		

Red	150ml	Bottle
Red Tatachilla Shiraz Cabernet, SA	12.00	50.00
Saltram1859 Shiraz, SA	14.00	58.00
Woodfired Heathcote Shiraz, VIC	16.00	62.00
Highgate Organic Shiraz, NSW	13.00	55.00
Grant Burge Benchmark Cabernet Sauvignon, SA	13.00	55.00
Re-Write Pinot Noir, VIC	14.00	56.00
DB Winemaker Merlot, WA	12.00	50.00
The Estate Vineyard Cabernet Sauvignon, VIC		75.00
Castello di Meleto Chianti Classico, ITALY		78.00
Reconquista Tempranillo, SPAIN		65.00
Anselmi Realda, ITALY		88.00
Eisenstone 'Koonunga' Shiraz, SA		95.00

Sparkling	150ml	Bottle
Tatachilla Sparkling, SA	11.00	50.00
De Bortoli Prosecco, VIC	12.00	55.00
Mezza Di Mezzacorona, ITALY	14.00	60.00
Moët & Chandon, NSW		115.00