

## Dinner Menu

5:30pm - Late

### Starters

- Tomato & basil bruschetta.....\$9.5  
Welsh rarebit - toasted ciabatta bread  
Topped w/ caramelized onion & cheese...\$9.5  
Lemon peppered calamari w/ aioli.....\$13.9  
Arancini - parmesan risotto balls filled  
w/ mozzarella, crumbed & fried.....\$12.9  
Beef Kofta w/ tomato cucumber & rocket,  
horseradish mayo and lemon.....\$13.9

### Salad & Pizzas

- Caesar salad, cos, bacon, parmesan &  
Caesar dressing.....\$17  
Add grilled chicken.....\$21.9  
Cajun Lamb salad, mixed greens, roasted  
kumara, fetta balsamic.....\$23.9  
Vegetarian pizza served w/ house  
salad.....\$16.9  
Chicken satay pizza served w/ house  
salad.....\$17.8

#### Chefs specialty \$23.9

Steak Frites  
200g Rib fillet, hand cut  
fries, house salad & Cafe  
de Paris butter

Currently we are growing  
our own hydroponic  
lettuce & vegetables so  
we can ensure the quality  
& freshness of our produce,  
plus go a little green, view  
our farm on facebook

#### Sides - all \$6.8

Chips, Lemon scented  
mash, House salad or  
Seasonal veggies

### Mains

- White King Salmon meuniere style w/ fries, house salad &  
brown butter & lemon sauce.....\$27.5  
Beef & bacon pie cooked in a burgundy sauce & topped w/ golden pastry,  
Lemon scented mash potato.....\$25.5  
Linguini pasta tossed w/ either  
Pumpkin, spinach, garlic, fetta & pine nuts.....\$22.5  
Or Prawn, crab, chilli, tomato, white wine & basil.....\$26.5

### From the Grill

All w/ hand cut fries or mash, house salad or veg  
& either pepper, red wine sauce or cafe de Paris butter

300g Rib fillet \$28.8 - Lamb cutlets \$29.5 - Tomato & feta filled chicken breast \$27.9

Please turn over for Desserts & Beverages

## Dinner Menu

5:30pm - Late

### Dessert

Warm milk chocolate pudding w/ peanut butter ice cream.....	\$8.9
White chocolate, raspberry & ricotta cheese cake tart w/ fresh berries.....	\$8.5
Bailey liqueur filled profiteroles, chocolate sauce & praline.....	\$8.5
Sorbet trio of house made sorbets.....	\$8.2

### Whites

Overstone Sauvignon Blanc	glass \$7 / bottle \$28
Stella Bell Semillon Sauvignon Blanc	glass \$9 / bottle \$38
Devils Lair fifth leg Chardonnay	glass \$7 / bottle \$28
Knappstein Chardonnay	glass \$8 / bottle \$35
Brown Brothers Croucheon Riesling	glass \$7 / bottle \$28
Robinsons Pinot Gris	glass \$7 / bottle \$28

### Reds

Jacobs Creek Reserve shiraz	glass \$7 / bottle \$28
Pepperjack Shiraz	glass \$10 / bottle \$40
Yulumba Y series merlot	glass \$7 / bottle \$28
Ringbolt Cabernet Sauvignon	glass \$9 / bottle \$38

### Basic Beers

Xxxx Gold	\$5
Hahn Premium light	\$5

### Boutique Beers

Pure Blonde	\$5.5
Tooheys Extra Dry	\$5.5
Xxxx Summer	\$5.5

### Imported Beers

Becks - Germany	\$7.5
Corona - Mexico	\$7.5

### Basic Spirits

Jim Beam, Jack Daniels, Bundaberg, Bacardi, vodka, Johnnie Walker, Gordons, Jose Cuervo	\$6.5
---	-------

### Liqueurs

Soft drink	\$2.8
Tiro carbonated fruit drink	\$3.8
Juice	\$2.8
Ice Tea	\$3.8
Still water	\$2.5
Sparkling	\$2.5

### Dinner for 4

When you dine with 4  
people, dessert is half  
price!

### House Wines

White - Overstone sav  
blanc  
Red - Jacobs creek  
Shiraz