

## ENTRÉE

### **Prawns, Chorizo & Scrambled Eggs**

On sourdough bread w/ sherry reduction

\$14.90

### **Char Grilled Pork & Haloumi**

#### **Stuffed Baby Capsicum**

With Tomato, Mint & Currant Sauce

\$16

### **Salt & Pepper Calamari (g)**

With a soba noodle salad and ponzu mayo

\$14

### **Seared Hervey Bay Scallops (g)**

With cauliflower purée, velvet corn cream & dried chicory

\$16

### **Salmon Gravalax Salad (g)**

With spiced avocado & tomato

\$16

### **Twice Baked Goat's Cheese & Basil Soufflé (g)**

On a roasted field mushroom w/ whipped Danish feta

\$14.9

\*g indicates gluten free

# MAIN COURSE

## **Slow Roasted Lamb Pie**

With chive potato mash & greens  
\$27

## **Chargrilled Chicken Breast (g – no crusty bread)**

In an Italian Hunter sauce with olives, wild mushroom, kipfler potatoes and crusty bread  
\$26

## **Roasted Pork Loin (g)**

Rolled, herb stuffed, pork loin with Nigella spiced kipflers, lemon spinach and Bulmers apple cider jus  
\$28

## **Pumpkin & Ricotta Gnocchi**

With sage oregano butter, chestnuts, cauliflower & spinach  
\$24

## **Daylesford Beef & Pork Sausage Risotto (g)**

With smoked beetroot, chicory & almond pangrattata  
\$26.5

## **Prawn & Mussel Linguine**

With wild rocket, pinenuts, tomatoes & dried olives  
\$27  
(vegetarian option available- \$24.0)

## **Chargrilled Yearling Rump (g- no onion rings)**

On rosemary & garlic fat chips with tomato chutney & onion rings  
\$29.90

*-Match with Arakoon 'Sellick's Beach' shiraz \$8*

## **Beer Battered Blue Grenadier**

Served with rosemary fat chips & house salad  
\$24.5

## **Sunita's Slow Braised Beef Curry (g- no roti bread)**

With saffron rice, minted yoghurt & homemade stuffed roti bread  
\$26

## **Fish of the Day**

(Market Price)

\*g indicates gluten free

# **SIDES**

**All sides \$7**

Hand Cut Rosemary Fat Chips

Seasonal Vegetables

Roasted Beetroot, Roquette, Spanish Onion & Goats Cheese Salad

Fries

Rocket & Parmesan salad w/ Lemon Dressing

# DESSERT

## Seasonal Berries (g)

With balsamic reduction & mascarpone cream  
\$12.5

## Individual Apple & Pear Pie

With poached rhubarb & butter jasmine icecream  
\$12.5

## Steamed Chocolate and Cointreau Pudding

With tea smoked chocolate ice-cream, & orange mandarin caramel  
\$12.5

## Cheesecake

Please ask staff for this weeks choice  
\$12.5

## Cheese Platter

Saint Agur (blue) with Cabernet Paste  
Brillat Savarin (soft) with Cider jelly  
Testun Occelli al Barolo (hard) with Riverland SA Muscatels

Single serve (select one of the above) \$ 12.5  
Additional cheese \$ 5.5

All Cheese served with water crackers & fruit

Stickies, fortifieds & liqueurs also available. Ask our staff.

## Tea by T2

English Breakfast, Earl Grey, Sencha, Peppermint, Lemongrass & Ginger

## Coffee

Giancarlo by Grinders  
Arkadia Spiced Chai

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