

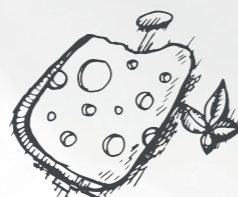
Restaurant Menu



Light meal

GARLIC BREAD (G) \$8

Add mozzarella cheese \$2



MAPLE ROASTED PUMPKIN SOUP SERVED WITH TURKISH BREAD \$14

(GF optional)

CLASSIC CAESAR SALAD \$18

cos lettuce, crispy bacon, croutons, poached egg, anchovy, shaved parmesan cheese and house made caesar dressing.

Add: chicken \$3

Add: smoked salmon \$5

Add: prawns \$6

(GF optional)

ASPARAGUS SALAD (GF, V) \$17

Grilled asparagus, toasted almond, Shaw River buffalo mozzarella, arugula, balsamic reduction, crispy kale and truffle oil

CHEF JUAN LOPEZ SIGNATURE FISH TACO (G) \$15

with tomato salsa and chipotle mayo
(V optional)

Comfort Food

CHICKEN PARMIGIANA (G) \$28

Gypsy ham, Napolitana sauce, Shaw River buffalo mozzarella served with fries, rocket & pear saladff

Add extra mozzarella cheese \$2

FISH AND CHIPS (G) \$26

Dark ale battered whiting fillet, smashed pea, house made tartare sauce, lemon wedge and fries

BEEF BURGER (G) \$24

Grilled Angus beef burger on seeded brioche bun with lettuce, tomato, onion ring, pickle relish, American mustard, tomato sauce, slice swiss cheese served with fries

Add egg \$2

Add bacon \$2

Add beetroot \$2



G : GLUTEN GF: GLUTEN FREE V: VEGETARIAN
Please advise your friendly staff of any allergies

Substantial Food

SURF & TURF (GF) \$40

200g chargrilled grain fed Angus beef tenderloin served on bed of truffle mash potato, grilled prawns and calamari with creamy garlic sauce

Add extra prawns \$6

Add extra calamari \$4

Mushroom sauce \$3

Peppercorn sauce \$3

RIB-EYE (GF) \$42

350g chargrilled O'Connor's pasture fed rib eye served with crunchy chat potato, butter sage, rocket & pear salad with red wine jus

Extra mushroom sauce \$3

Extra peppercorn sauce \$3

THAI BBQ CHICKEN (G) \$30

Grilled chicken thigh on sizzling plate marinated in lemongrass, kafir lime leaves coriander & lime served with steamed jasmine rice and Asian slaw

PAN SEARED 200G TASMANIAN SALMON (GF) \$36

served on pea and mash potato with creamy garlic saffron sauce

VEGETARIAN RED THAI CURRY (G, V) \$29

Asian greens cooked in Mild spicy red curry, coconut cream and steamed Jasmine rice

Add: chicken \$4

Add: prawns \$6

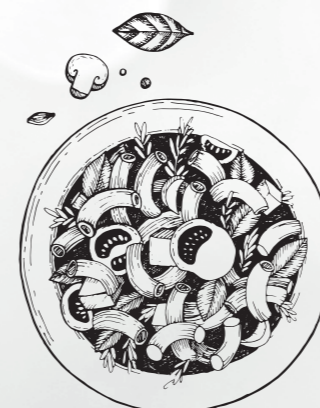
RIGATONI PASTA (G) \$25

with beef Ragout Bolognese sauce

CHEF JUAN LOPEZ SIGNATURE FISH TACO (G) \$26

with tomato salsa and chipotle mayo
(V optional)

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On the Side Food at \$8 each

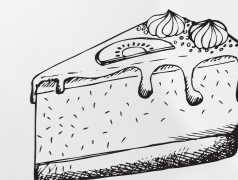
FRIES SERVED WITH LIME AIOLI (G)

STEAMED VEGETABLES (GF, V)

ROCKET & PEAR SALAD SERVED WITH SHAVED PARMESAN AND TRUFFLE VINAIGRETTE DRESSING (GF, V)

CRUNCHY CHAT POTATO TOSSED IN GARLIC & SAGE BUTTER TRUFFLE MASH POTATO(G, V)

Sweet food



WARM CHOCOLATE FONDANT (G) \$14

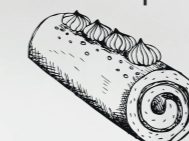
rich chocolate molten center served with berry coulis and vanilla ice cream

CHEF PAOLO'S SIGNATURE DESSERT LECHE FLAN (GF) \$14

served with almond praline

CHURROS (G) \$14

Spanish doughnut dusted with cinnamon sugar served with warm dark chocolate dipping sauce



ORANGE & ALMOND BABY CAKES (GF) \$14

FLOURLESS ORANGE CAKE WITH GROUND ALMOND (GF) \$14

dusted with icing sugar and served cream

AFFOGATO- ESPRESSO, VANILLA ICE CREAM & YOUR CHOICE OF BAILY'S, KAHLUA FRANGELICO OR AMARETTO (G) \$15

CHEESE PLATTER (G) \$22

selection of cheese served with dried fruits, quince paste and crackers

Kids Menu \$12

MINI CHICKEN SLIDERS (2 PIECES) AND FRIES (G)

MINI CHEESE SLIDERS (2 PIECES) & FRIES (G)

FISH FINGER & FRIES (G)

RIGATONI PASTA WITH NAPOLI SAUCE OR BOLOGNESE (G)