

Restaurant Menu

Monday - Tuesday



From the Grill (Mains)

Sirloin Steak \$45

200–250g grilled to preference. Served with mash and seasonal vegetables.
Choice of sauce: mushroom sauce or garlic butter.

Grilled Chicken Breast \$32

Char-grilled chicken breast served with mash and seasonal vegetables.
Choice of sauce: Mushroom or BBQ glaze.

Pork Sausages & Mash (Bangers and Mash) \$30

Pork sausages with creamy mashed potato, caramelized onion gravy, and seasonal greens.

Grilled Salmon \$34

Simply grilled salmon with lemon and herb butter. Served with mash and seasonal vegetables.

Mains

Seafood Chowder \$28

Creamy seafood chowder with local fish, shellfish, potato, and herbs. Served with Italian home bakedbread.

Lamb Roast \$28

Slow-roasted lamb with rosemary and garlic, served with mash, seasonal vegetables, and rich gravy.

Sides

Fries \$11

Sea salt, aioli.

Garden Salad \$12

Mixed leaves, house dressing.

Bread \$12

Freshly baked Italian bread served with home made dips and EVO oil. (GF, DF can be arranged).

Desserts

Tiramisu \$18

Savoiardi biscuits glazed with strawberry and Pedro Ximenez sherry, layered with mascarpone cream

Gelato \$18

Chef's homemade selection of three gelato. Please ask your host for today's flavours

Pannacotta \$18

Belgian chocolate, Kahlua, malted biscuit crumble and blueberry couli

