

## 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 baked bread.

#### **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

