Dinner



Entrees

Garlic Bread (4) Garlic and herb butter on Turkish bread Add cheese Add bacon cheese and sweet chilli sauce Bruschetta (4) Basil, diced tomato and Spanish onion topped with fetta and Balsamic glaze.	\$9 \$10 \$13 \$15
Satay Chicken Skewers (4) Chicken skewers with house made	\$12
peanut satay sauce served on steamed jasmine rice. Vegetable Spring Rolls (4) V Deep fried spring rolls filled with Chinese	\$12
vegetables served with a side of dipping sauce Steamed Dim Sims (4) Authentic pork dim sims served on a	\$14
Coconut Curry Prawns (4) GF Fresh prawns cooked in a red coconut	\$16
curry, served on steamed jasmine rice Salt & Pepper squid (6) GF Asian style salad & thai dipping sauce or tartare sauce	\$14

*We have Gluten free, dairy free, vegetarian and vegan options available for most meals V = Vegetarian GF = Gluten Free

Mains	
Scotch Fillet - GF Served with Seasonal Vegetables & Chat Potatoes or Chips & salad and red wine Jus. Add garlic butter prawns (3) \$6	\$32
Grilled Chicken - GF Topped with avocado and melted cheese and beurre blanc sauce. Served with Seasonal vegetables and Chat potatoes or chips & salad Add garlic butter prawns (3) \$6	\$27
Grilled Salmon - GF Served with Seasonal vegetables or chips & salad, with a lemon wedge on the side.	\$29
Battered Fish and Chips Served with garden salad and with a lemon wedge and tartare sauce	\$25
Salt & Pepper Squid (10) Asian Style salad & Thai dipping sauce or tartare sauce served with a side of beer battered chips	\$28
Seafood Linguine Prawn, mussel and squid with a nap sauce, capsicum, cherry tomatoes and spinach.	\$29
Chicken Boscaiola Creamy sauce with chicken, bacon, mushrooms, onion, garlic white wine and parmesan cheese.	\$26
Gnocchi House made gnocchi served with	\$28

pumpkin, leek, button mushroom and a

butter sauce.