

STARTERS



WARM MARINATED OLIVES (VG,GF,DF)

Our recipe marinated olives, slightly warmed

\$10

HOUSE FOCACCIA (V)

Whipped feta, hot honey & pistachio crumb

\$14

LEMON PEPPER SQUID

Lime caramel

\$19

PUMPKIN ARANCINI (V)

Sage aioli

\$17

WARM CHORIZO (GF,DF)

Mild fefferoni peppers

\$18

FISH TACO'S

Tempura flathead, leaves, pickled red cabbage, crumbled feta, lime & our taco sauce

\$22

CHARCUTERIE PLATE (DF)

Selection of cured meats, pickled peppers, marinated olives & grilled focaccia

\$25



MAINS



PUMPKIN & CHICKPEA TAGINE (VG,DF)

Slow braised pumpkin, chickpeas, tomato, warming spices, toasted almonds & herb couscous

\$33

HOUSEMADE GNOCCHI (V)

Roasted pumpkin, baby spinach, red onion, sage burnt butter, toasted pinenuts & parmesan

\$36

Add chicken +\$6 | Add Chorizo +\$6 | Add Both +\$10

MEDITERRANEAN FETTUCINE (V)

Roasted cherry tomatoes, baby spinach, kalamata olives, Danish feta & basil pesto

\$35

Add chicken +\$6 | Add Chorizo +\$6 | Add Both +\$10

PORK CUTLET (GF,DF)

Garlic rosemary potatoes, charred broccolini, apple sauce

\$41

HERB CRUSTED LAMB RACK (GF,DF)

Potato gratin, roasted Dutch carrots, rosemary red wine jus

\$45

CHICKEN SUPREME (GF)

Truffled potato puree, roasted Dutch carrots, madeira jus

\$39

PAN FRIED SNAPPER (GF,DF)

Chips, salad, lemon & tartare sauce

\$38



FROM THE GRILL



Cooked to your liking, all steaks are served with your choice of side and sauce.

EYE FILLET (250G) \$49

Premium grain-fed eye fillet. Raised 75km East of Moree

READO'S PRIVATE SELECTION DRY AGED SIRLOIN (350g) \$58

Dry Aged in Moree by Reado's Meats. Rich flavour and exceptional tenderness.

RIB EYE ON THE BONE (750g) \$85

A generously cut bone-in rib eye with exceptional flavour. Raised 75km East of Moree

CHOOSE YOUR SIDE

- Crispy coated chips
- Mash potato
- Garlic rosemary potatoes
- Potato gratin
- Garden salad
- Greek salad
- Mixed buttered greens
- Charred broccolini

CHOOSE YOUR SAUCE

Peppercorn | Mushroom | Red wine jus | Diane

PREMIUM SAUCES

Blue cheese +\$8 | Morton bay bug, garlic cream +\$15



SIDES



CRISPY COATED CHIPS (VG,GF,DF)	\$8
MASH POTATO (V,GF)	\$8
GARLIC ROSEMARY POTATOES (GF)	\$10
POTATO GRATIN (V,GF)	\$12
GARDEN SALAD (VG,GF,DF)	\$8
GREEK SALAD (V,GF)	\$10
MIXED BUTTERED GREENS (V,GF)	\$8
CHARRED BROCCOLINI (VG,GF,DF)	\$12

CHILDREN'S MENU

For our guests aged 12 years and under.

CHICKEN NUGGETS & CHIPS	\$15
CHICKEN SCHNITZEL & CHIPS	\$15
SPAGHETTI BOLOGNESE	\$15
STEAK & CHIPS	\$15
FISH & CHIPS	\$15
KIDS ICE CREAM	\$5
KIDS AFFOGATO	\$8



DESSERTS



STICKY DATE PUDDING (V) **\$16**
Warm butterscotch sauce, vanilla bean ice cream



HONEY & VANILLA BEAN CRÈME BRÛLÉE (V,GF) **\$15**
Honeycomb shard



PISTACHIO & ORANGE CAKE (V) **\$16**
Mascarpone cream, candied pistachios



CHOCOLATE & HAZELNUT DELICE (VG,GF,DF) **\$16**
Hazelnut praline, coconut whipped cream



AFFOGATO (V) **\$19**
*Vanilla bean ice cream, espresso, housemade almond biscotti
& your choice of Baileys, Frangelico, Kahlua or Tia Maria*

