

starters

Warm Olives (GF/VV/DF) Marinated olives, slightly warmed	\$8
Garlic & Rosemary Bread (V) Confit garlic paste, bocconcini and rosemary on flat bread	\$12
Honey Mustard Cob Loaf (V) Housemade cob served toasted with honey mustard butter	\$14
Lemon Pepper Squid (DF) Lightly crumbed squid served with a lime caramel dipping sauce	\$19
Chorizo (GF/DF) Warm Chorizo served with mild fefferoni peppers	\$17
Fried Haloumi (V/GF) Served with grilled artichoke, honey and lemon	\$20
Lamb Souvlaki Skewers (GF) House seasoned lamb served with greek salad and tzatziki	\$24
Pork Belly (GF/DF) Crispy slow cooked pork belly served with candy apple and balsamic glaze	\$24
Rocket Salad (VV/DF) With fennel, avocado & walnuts and a honey poppyseed dressing	\$23
Add chicken (DF)	\$4
Add grilled haloumi (V)	\$5
Meze Share Plate	For 2 \$28
Vintage cheddar, cured meats, crackers, toasted bread	For 4 \$36

V - Vegetarian
GF - Gluten Free
VV - Vegan
DF - Dairy Free
O - Option, please ask

Please make staff aware of any allergies or dietary requirements when ordering.

mains

Pumpkin Spinach Fettuccine (VV/DF/GFO) Pumpkin cream and baby spinach tossed through fettuccine and topped with almond ricotta	\$35
Housemade Gnocchi Pan fried gnocchi, chorizo, semi-dried tomato, capsicum, green olives and stracciatella melt	\$36
Chicken Pasta (GFO) Chicken, walnut pesto, tomato & red onion tossed through fettuccine	\$35
Veal Funghi Veal rashers in a creamy garlic & mushroom sauce and broccolini served on rice	\$38
Chicken Caprese (GF) Pan fried chicken, confit cherry tomato, bocconcini, picked basil and broccolini served on forbidden rice	\$38
Pork Cutlet 350g (GF/DF) Served with parsnip puree, smashed butternut squash and pomegranate reduction	\$41
Lamb (GF/DF) Cooked medium, served with eschalot puree, chargrilled carrots, green beans and jus	\$42
Chicken Supreme (GF/DF) Served with char-grilled pecan crumble pumpkin, semi dried tomato tapenade, asparagus and marsala sauce	\$39
Swordfish (GF) (subject to availability) Served with fennel, orange & rocket salad, dijon emulsion, salsa verde and lemon buerre blanc	Market Price
Snapper (GF) Pan fried butterflied snapper served with chips, salad & tartare sauce	\$38

We are unable to guarantee that trace elements will not be present. If you would like something on the menu more simply prepared, please ask.

from the grill

Cooked to your liking, all grill items come with your choice of 1 side and sauce

Rib eye on the bone (750g) \$80
Born and raised 75km east of Moree

Reado's Private Selection Dry aged sirloin (350g) \$57
Locally dry aged by Reado's Meats Moree

Eye fillet (250g) \$45
Born and raised 75km east of Moree

sauces

Red wine Jus (DF)

Pepper

Mushroom

Diane

Blue Cheese (+\$8)

Morton Bay Bug & garlic cream sauce (+\$12)

sides

Chips (V/GF/DF) \$7

Mashed Potato (V/GF) \$7

Garlic & thyme roasted chats (V/GF/DFO) \$7

Honey & fennel seed glazed carrots (V/GF/DF) \$8

Garden salad (VV/GF/DF) \$7

Brussels sprouts with bacon and maple glaze (GF/DF) \$9

Mixed buttered greens (V/GF/DFO) \$7

Grilled asparagus with parmesan & truffle oil (V/GF) \$9

Sauteed mushrooms & spinach (V/GF/DFO) \$9

V - Vegetarian
GF - Gluten Free
VV - Vegan
DF - Dairy Free
O - Option, please ask

Please make staff aware of any allergies or dietary requirements when ordering.

childrens menu

Under 12 years old only

Chicken nuggets & chips \$12

Chicken schnitzel & chips \$12

Spaghetti bolognese \$12

Steak & chips \$13

Fish & chips \$12

Ice cream \$4

Scoop of vanilla or rainbow ice cream served with choice of topping, chocolate/strawberry/caramel, popping candy or marshmallows

Kids Affogato \$8

Scoop of ice cream with hot fudge & popping candy

dessert

Chocolate share plate (V) For 2 \$28

Caramel slice, chocolate truffle, marshmallow, strawberries & churros served with a hot fudge dipping sauce For 4 \$35

Passionfruit Creme Brulee (V) \$16

Served with mango sorbet and macadamia shortbread

Seven Layer Mousse (V/GF) \$14

Layers of chocolate and white chocolate mousse, crumble, coulis, whipped cream

Semifreddo (V/GF) \$16

White chocolate semifreddo served with caramelised peach

Pannacotta (VV/GF/DF) \$15

Coconut pannacotta served with raspberry & rhubarb compote and sugar coral

Affogato (V) (Over 18 only) \$18

Scoop of vanilla ice cream, an espresso shot & your choice of Baileys, Frangelico, Kahlua or Tia Maria

We are unable to guarantee that trace elements will not be present.
If you would like something on the menu more simply prepared, please ask.