



# Beef & Barramundi

BAR & GRILL

## Starters

- Char Grilled Ciabatta (V)** \$6  
*with olive oil & balsamic OR garlic butter*
- Marinated Mixed Olives (V, GF, DF)** \$7

## Entrees

- Salt & Pepper Squid (GF)** \$16  
*with aioli & petite salad*
- Oysters** P.O.A  
*natural, kilpatrick OR mornay (minimum of 4)*
- House Made Country Chicken & Bacon Terrine (GF)** \$16  
*with onion jam, mustard pickles, cornichons & crusty bread*
- B & B Combo (Mixed Entrée)** \$20  
*pork belly, stuffed mushroom, salt & pepper squid*
- Pork Belly (GF)** \$16  
*served with fennel, apple slaw and a sweet pimento glaze*
- Mushroom Delight** \$16  
*served with cream cheese, sundried tomatoes & cashew nuts on a rocket & parmesan salad with balsamic dressing*
- Crispy Prawns** \$16  
*panko crumbed prawns with tomato chilli jam*

## Sides

- Crispy Chips** \$7
- Garden Salad** \$6
- Mash Potato** \$6
- Seasonal steamed vegetables** \$7

**\*Please advise one of our staff of any allergies you may have\***



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## Mains

<b>Mushroom Ragout (Vegan)</b>	<b>\$22</b>
<i>mushrooms sauteed, served on a soft polenta &amp; caramelised ciabatta crumbs &amp; truffle oil</i>	
<b>Chicken Schnitzel</b>	<b>\$29</b>
<i>house made crumbed chicken schnitzel served with fries, salad &amp; gravy</i>	
<b>Duck Ala Orange</b>	<b>\$33</b>
<i>confit duck leg, served on French style lentils, baby spinach &amp; sweet grand marnier glaze</i>	
<b>Wild Barramundi</b>	<b>\$32</b>
<i>grilled barramundi served on carrot puree, pancetta, peas &amp; pearl onions</i>	
<b>Prawns Provencal</b>	<b>\$34</b>
<i>prawns simmered in rich tomato, garlic &amp; chilli sauce with rice pilaf &amp; sautéed vegetables</i>	
<b>Seafood Bouillabaisse</b>	<b>\$37</b>
<i>seafood simmered in tomato &amp; saffron broth with prawns, mussels, barramundi, calamari, scallops &amp; crusty bread</i>	
<b>Beef Bourguignon</b>	<b>\$32</b>
<i>beef shoulder braised for 13 hours in red wine, served with paris mash, mushrooms, pancetta, pearl onions &amp; carrots</i>	
<b>Lamb Rump</b>	<b>\$34</b>
<i>harrisa spiced lamb rump served on tomato &amp; spinach chickpea ragout, eggplant with a mint &amp; fetta pesto</i>	
<b>BBQ Pork Ribs</b>	<b>\$37</b>
<i>12 hours cooked pork ribs served with crispy chips and char-grilled corn</i>	
<b>Rib Eye Steak Bone 350g</b>	<b>\$40</b>
<i>char-grilled rib eye served on dauphinoise potato, broccolini &amp; eschallot bordelaise sauce</i>	
<b>Sirloin Steak 300g</b>	<b>\$34</b>
<i>dry aged black angus sirloin char-gilled, served with pomme frites, café de paris butter &amp; house salad and your choice of mushroom, pepper or dienne sauce</i>	
<b>Choice of sauce served on the side: Peppercorn, Mushroom, Dianne</b>	



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## Desserts - \$13

### **Vanilla Crème Brulee**

*baked vanilla spiced custard with a layer of crunchy toffee & coconut biscotti*

### **Pear Tarte Tatin**

*traditional upside down warm caramelised pear tart in puff pastry, served with vanilla ice cream & caramel sauce*

### **Chocolate Fondant**

*warm rich chocolate pudding, served with macadamia ice cream*

### **Crepes Au Citron**

*french style crepes served with a lemon sauce & vanilla ice cream*

### **Gelato**

various flavours available

**\$10**

### **Affogato**

shot of espresso coffee, vanilla ice cream, 30ml of your favourite liqueur

**\$16**

### **Cakeage (per person)**

**\$1.50**

## Hot Drinks

### **Liqueur Coffees- \$12**

*30 mls liqueur, 30 mls espresso,  
topped with whipped cream*

**Mexican-** Kahlua

**Italian-** White Sambuca

**Roman-** Vanilla Galliano

**Irish-** Jamiesons Irish Whiskey

**French-** Grand Marnier

**Café Orange-** Cointreau

**Café Crème-** Bailey's Irish Cream

**Café Amaretto-** Amaretto

### **Brewed Pot of Tea- \$4**

**Chamomile**

**Crème Brulee**

**English Breakfast**

### **Coffees**

**Cappuccino-** \$3.50 (mug- \$4.50)

**Flat White-** \$3.50 (mug- \$4.50)

**Long Black-** \$3.50 (mug- \$4.50)

**Latte-** \$4

**Short Black-** \$3

**Macchiato-** \$3

**Mocha-** \$4

**Chai Latte-** \$4

**Hot Chocolate-** \$4

Add a taste to your coffee- 50c  
Vanilla, Hazelnut, Caramel

**Earl Grey**

**Lemongrass & Ginger**

**Peppermint**

