

Beef and Barramundi

Starters

Wood Fired Ciabatta (V)	6
<i>with olive oil & balsamic OR garlic butter</i>	
Marinated Mixed Olives (V, GF, DF)	6
3 Cheese & Beetroot Carpaccio (V, GF)	9
<i>grilled halloumi, oven baked parmesan chip & mini mozzarella on tomato salad with truffle oil & red wine reduction marinated beetroot</i>	

Entrees

Local Pacific Oysters: Natural, Kilpatrick or Mornay	P.O.A.
<i>minimum of 4</i>	
Mushroom Delight (V)	16
<i>stuffed mushroom with sundried tomato & cream cheese, porcini mushroom tortellini with cream sauce, truffle scented arancini served with cheese melted truffle crust, rocket and parmesan chip</i>	
Salt & Pepper Squid	16
<i>served with mixed herb salad with chilli dressing & aioli</i>	
Chicken Salad	16
<i>oven roasted chicken teriyaki topped with melted cheese & served with roasted pumpkin, mixed salad, pine nuts, olives, tomato & bocconcini with sesame dressing</i>	
Pork Belly 2 Ways with Korean BBQ Meatball	16
<i>24 hour cooked pork belly in Korean bbq sauce & grilled spicy pork belly with Korean meatball served on apple gel with crispy crackling & pickled cabbage</i>	
Seafood Plate	20
<i>garlic butter poached scallop with parmesan & herbs, crab cake on remoulade & grilled prawn with garlic chilli sauce served with tomato salsa & grilled lemon</i>	
B&B Combo (Mixed Entree)	20
<i>pork belly, stuffed mushroom, salt & pepper squid</i>	

Sides

Beef & Barramundi Surprise	12
<i>bolognese sauce, crispy bacon, olives, caramelized onion, parmesan & mozzarella cheese on chips served with sour cream & rocket</i>	
Crispy Chips	7
Garden Salad	6
Garlic Butter Poached Vegetables with Caramelized Onion	8

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Mains

Parmesan & Herb Crumbed Eggplant (V)	22
<i>served with roasted pumpkin on gnocchi, kale & peas in a truffle cream sauce & topped with rocket</i>	
Chicken Supreme Schnitzel	29
<i>parmesan & herb crumbed chicken with bolognese sauce & melted cheese & served on mac & cheese with salad</i>	
Wild Barramundi	30
<i>cooked in house made special seasoning & served on lemon confit with marinated vegetables with quinoa, grilled artichoke & coriander mint sauce</i>	
Garlic Chilli Prawns	34
<i>king prawns cooked in a coconut garlic chilli sauce & served with arancini, chinese broccoli & crispy shallots</i>	
Seafood Stew	37
<i>scampi, vongole, mussels, prawns, baby calamari & scallops cooked in a smoked bacon, tomato chilli sauce & served with garlic, herb & parmesan bread</i>	
Beef Brisket in Korean BBQ Sauce	30
<i>slow cooked beef brisket in Korean bbq sauce served with mashed potato, broccolini, spring onion, enoki mushrooms & crispy quinoa</i>	
Lamb Shoulder	30
<i>slow cooked lamb shoulder cooked in beef jus with white wine sauce, served with parmesan & herb crumbed eggplant, mint jelly & warm bean salad</i>	
BBQ Pork Ribs	37
<i>12 hour cooked pork ribs with smoky BBQ sauce served with crispy chips & grilled corn</i>	
350g Rib Eye Steak	36
<i>served with honey soy glazed potato, butter poached broccolini & caramelized onion on a tomato capsicum puree</i>	
250g Scotch Fillet	33
<i>sous vide cooked scotch fillet steak cooked medium & served with caramelized onion & broccolini on gnocchi, kale & peas in a truffle cream sauce</i>	
300g T-Bone Steak	30
<i>grilled t-bone steak with garlic potatoes, chipolini, mixed beans & caramelized onion on a tomato capsicum puree</i>	
Choice of Sauce Served on Side of Steak: Peppercorn, Mushroom, Dianne	
Add 3 Prawns to any Dish for \$13	

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Desserts - \$13

Vanilla Creme Brulee (GF)

with chocolate cream stuffed macaron & strawberry gelato

Mango Coconut Mousse Bar On Mango Gel

with mango ice cream, meringue & wild berries

Chocolate Fondant

warm rich chocolate cake served with churros & hazelnut ice cream on crumbed hazelnut

Vanilla Cream Napoleon with Fresh Fruit

fresh vanilla bean cream layered with almond tuille and fresh fruit served with berry & vanilla bean ice cream

Gelato - \$9

various flavours available

Affogato - \$16

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

Hot Drinks

Liqueur Coffees - \$12

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

Mexican - Kahlua

Italian - White Sambuca

Roman - Vanilla Galliano

Irish - Jamiesons Irish Whiskey

French - Grand Marnier

Cafe Orange - Cointreau

Cafe Creme - Bailey's Irish Cream

Cafe Amaretto - Amaretto

Brewed Pot of Tea - \$4

Chamomile

Creme 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

Beef and Barramundi

Children's menu

12 y.o. and under

\$20 Meal Deal

Drink

Soft Drink or Juice

Cola, Lemon Squash, Lemonade, Pink Lemonade, Fire Engine, Apple, Orange, Pineapple, Cranberry Juice

Dinner

Chicken Nuggets with Chips & Salad

Battered Fish with Chips & Salad

Steak with Chips & Salad

Mini Pizza with Chips & Salad (Ham & Pineapple)

Pasta with Napolitana Sauce & Parmesan Cheese

Dessert

Vanilla Ice Cream

with choice of chocolate, strawberry or caramel topping

Choice of only main meal with no drink or dessert

\$13