



Beef & Barramundi

BAR & GRILL

Starters

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

Entrees

- Salt & Pepper Squid (GF)** **\$17**
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)** **\$17**
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** **\$17**
panko crumbed prawns with tomato chilli jam

Sides

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

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



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Mains

Vegetable Stack	\$22
<i>grilled vegetable stack with tomato puree and balsamic glaze</i>	
Chicken Schnitzel	\$29
<i>house made crumbed chicken schnitzel served with fries, salad & gravy</i>	
Duck Ala Orange	\$35
<i>confit duck leg, served on French style lentils, baby spinach & sweet grand marnier glaze</i>	
Wild Barramundi	\$35
<i>grilled barramundi served on carrot puree, pancetta, peas & pearl onions</i>	
Garlic Prawns	\$35
<i>prawns simmered in chardonnay, garlic & creamy sauce with rice pilaf & vegetables</i>	
Seafood Bouillabaisse	\$38
<i>seafood simmered in tomato & saffron broth with prawns, mussels, barramundi, calamari, scallops & crusty bread</i>	
Beef Bourguignon	\$34
<i>beef shoulder braised for 13 hours in red wine, served with paris mash, mushrooms, pancetta, pearl onions & carrots</i>	
Lamb Rump	\$35
<i>harrisa spiced lamb rump served on tomato & spinach chickpea ragout, eggplant with a mint & fetta pesto</i>	
BBQ Pork Ribs	\$38
<i>12 hours cooked pork ribs served with crispy chips and char-grilled corn</i>	
Rib Eye Steak Bone 350g	\$42
<i>char-grilled rib eye served on dauphinoise potato, broccolini & eschallot bordelaise sauce</i>	
Sirloin Steak 300g	\$36
<i>dry aged black angus sirloin char-gilled, served with pomme frites, café de paris butter & house salad and your choice of mushroom, pepper or dienne sauce</i>	

Choice of sauce served on the side: Peppercorn, Mushroom, Dianne



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Desserts - \$14

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 (2 scoops)

\$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