



## Dinner Menu

### STARTERS – LIGHT MEALS

**Garlic and herb bread** plain \$5.50  
with cheese \$7.50

**Mediterranean tomato soup** \$10.50  
Served with a dollop of sour cream and freshly baked white or wholemeal roll

**Seafood chowder** \$18.50  
Creamy chowder prepared with fresh fish, mussels, shrimps, squid and vegetables. Served with white or wholemeal roll

**Homemade prawn and coriander empanadas** \$15.50  
Served with a spicy salsa

**Sweet corn nuggets** \$15.50  
With blue cheese dip and rocket leaves

**Battered prawns** - Entrée \$18.50 Main \$25.50  
Set on Asian style salad topped with crispy rice noodles and spicy dipping sauce

**Fish & chips** \$25.50  
Fresh fish of the day in beer batter. Served with garden greens, chunky fries and aioli

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### BURGERS

All burgers served with fries and tomato sauce \$20.50

**Beef burger** grilled prime beef pattie in a brioche bun with tomato, lettuce, streaky bacon, caramelized onion and bbq sauce

**Mushroom melt beef burger** grilled prime beef pattie topped with creamy mushrooms and cheese in a brioche bun with lettuce and tomato

**Chicken burger** grilled chicken breast filet in a brioche burger bun with tomato, lettuce, mayonnaise and spicy plum sauce

**Vegetarian burger** sweet potato pattie in a brioche burger bun with lettuce and tomato. Topped with sautéed mushrooms and cheese

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## PIZZA

Available in regular \$15.50 and large \$17.50

**Margarita** - tomato, basil pesto and mozzarella cheese

**Meat lovers** - bacon, chorizo, beef mince and mozzarella cheese

**Hawaiian** - ham, pineapple and mozzarella cheese

**Chicken** - roasted chicken, brie and cranberry

**Vegetarian** - sweet potato and caramelized onion topped with rosemary and mozzarella cheese

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## PASTA

Spaghetti or fettucine pasta \$15.50

**Bacon and mushroom** sauce

**Spicy tomato** sauce topped with mozzarella cheese

**Beef Bolognese** with shaved parmesan cheese

**Basil pesto** with black olives, semi dried tomatoes and haloumi cheese

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## MAINS

**Grilled fish of the day** \$28.50

Rubbed with red chermoula paste and served with watercress risotto and fried beetroot crisps

**Pan-fried pork loin medallions** \$27.50

Wrapped in sage and prosciutto. Set on fettucine and courgette pasta and marsala cream sauce

**Roasted marinated duck legs \$29.50**

Set on a sweet soy and ginger stir-fry, served with steamed basmati rice.  
Garnished with black and white sesame seeds

**Poached beef eye fillet 180gr \$39.50**

Carved on cauliflower puree and balsamic reduction. Served with spiced straw potatoes

**Grilled rack of lamb \$39.50**

Served with fondant potato and set on a courgette-leek and portobello mushroom sauté

**Chargrilled beef sirloin steak 200gr \$34.50**

Cooked to your preference, with our homemade garlic-herb butter and crispy fried agria potatoes. Served with your choice of fresh garden salad or seasonal steamed vegetable medley

**Free-range sweet chilli-lime chicken breast \$32.50**

Chargrilled and served on a farro risotto with oven roasted vine tomatoes

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**SIDE DISHES \$5.00 each side dish**

Gratin potatoes, chunky fries with aioli, roasted agria potatoes, garden greens, seasonal steamed vegetables

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**DESSERTS**

**Chocolate lava cake \$11.50**

Served with vanilla bean ice cream and raspberry compote

**Vanilla bean rice pudding \$10.50**

Topped with a pear, ginger and nut crunch

**Pistachio-rum crème brûlée \$11.50**

Served with fresh strawberries and coulis

**Apple and sultana strudel \$10.50**

Served with vanilla bean ice cream

**Café au lait-chocolate trifle \$10.50**

Crumbled chocolate brownie layered with a coffee and chocolate mousse, garnished with fresh strawberries

**Trio of ice cream \$10.50**

With whipped cream, berry coulis and wafer

**Selection of cheese \$23.50**

With fresh and dried fruit, crackers, nuts and lightly toasted whole grain batard

*Gluten free, dairy free, or vegetarian options available*

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## **SPECIAL COFFEES AND TEAS**

**Extra special coffee \$15.00**

**XXX coffee** tia maria, kahlua espresso topped with whipped cream and a frosting of cinnamon

**Jaffa hot chocolate** baileys, grand marnier hot chocolate

**Hot Greek cappuccino** black sambuca espresso topped with steamed milk and froth, dusted with chocolate or cinnamon

**Classic special coffees \$12.00**

Baileys, benedictine, cointreau, drambuie, frangelico, grand marnier, kahlua, jamesons, peach schnapps, galliano range, amaretto, black & white sambuca, vanilla

**Dilmah tea \$3.00**

English breakfast, earl grey

**Dilmah herbal tea \$3.00**

Chamomile, peppermint, lemon, green, jasmine green

**Hot beverages**

Flat white	\$3.50	Latte	\$4.50
Cappuccino	\$4.00	Chai latte	\$4.50
Mochaccino	\$4.50	Upsize \$1.00 extra	
Hot chocolate	\$4.00	Decaf or soy milk options available	

**All prices are inclusive of GST**