



STARTERS

Garlic bread **6**

Deep fried camembert w cherry tomato & basil salsa **14**

Baked lamb meatballs in rich tomato sugo (gf) **15**

Venison & smoked duck terrine w green tomato & kiwi fruit relish (gf) **15**

Pan fried garlic prawns (gf) **16**

Steamed prawn dumplings with sweet chilli dipping sauce **16**

Salt & pepper calamari with house salad & lemon pepper mayo (gf) **16 / 22** (main w/fries)

MAINS

Market Fish of the Day -please check today's special - **POA**

Beetroot & feta filo parcel w pomegranate dressed rocket
& candied walnuts (v) **20**

Beer battered fresh market served with fries, house salad & tartare **22**

Slow cooked Osso Bucco in a rich tomato gravy on
garlic mash w rocket salad (gf) **24**

Panko crumbed chicken parma with fries & salad or steamed vegies **24**

“Bangers and Mash”: 2 x cheese kransky w pumpkin and sweet potato mash, caramelized onions & rocket
salad (gf) **25**

Apricot stuffed chicken on green wheat tabouleh w turmeric tzatziki **26**

Grilled grass-fed porterhouse with fries & salad or steamed vegetables choice of mushroom sauce,
peppercorn sauce or garlic butter **28**

SALADS

Mexican Roasted chicken tenders w cherry tomatoes, corn chips,
BBQ corn and rocket (gf) **20**

House falafel with honeyed carrot hummus, rocket,
roasted cauliflower & yoghurt (veg) **18**

DESSERT

Chocolate mousse w strawberry salad & cocoa nibs **10**

Sticky date pudding w butterscotch sauce & vanilla ice-cream **10**