

DINNER MENU

Entrees

House made white loaf served with garlic herb butter \$8

Creamy seafood chowder served with crispy garlic bread \$14

Crispy chicken tender and roasted root vegetable salad \$18

Crumbed falafel on hummus with a quinoa salsa topped with
a cucumber yoghurt \$12

Trio of gnocchi tossed in herb butter and topped with
Barry's Bay peninsula blue cheese \$14

Fish crab cakes on a citrus aioli and a petite pickle salad \$12

Nothing over \$25

Malabari chicken curry served with coconut basmati rice accompanied with
cucumber yoghurt, mango chutney and a naan bread \$24 (GFO)

Beef burger with fire roasted pepper aioli, lettuce, cheese,
Onion and pickle served with beer battered fries \$22

Cumberland pork sausages with creamy mash potato and an apple relish topped with a
pan jus and crispy onions \$24 (GFO)

Creamy Mushroom, baby spinach and fire roasted pepper risotto
topped with fresh parmesan cheese \$24 (GF)

Roast of the day served with seasonal steamed greens and roast vegetables with cheese
sauce, gravy, yorkshire pudding \$23 (GFO)

Lambs fry and bacon with creamy mash potato and topped with pan jus,
crispy onions and sage \$22 (GFO)

Other Mains

Beer battered fish and chips served with
and a petite pickle salad and tartare sauce \$26 (GFO)

Braised venison shanks on creamy mashed potato
and buttered kale topped with a pan jus (GF)

1 shank \$24

2 shanks \$29

Fish of the day – chefs fresh creation \$POA

Sweetened braised pork on root vegetable gratin, savoury apple puree,
sautéed green vegetables topped with pan jus \$27 (GF)

From The Grill

Ribeye steak served with a petite root vegetable salad
with beer battered fries and your choice of sauce \$35 (GFO)

Steak egg and chips with a petit salad with beer battered fries
and your choice of sauce (GFO)

Sirloin \$28

Ribeye \$35

Eye fillet on a root vegetable gratin and a truffle carrot puree
and your choice of sauce \$37 (GFO)

Steak Sauces

Mushroom Jus

Pepper Jus

Garlic Butter

Gravy

Sides

Garden salad \$7

Minted peas & hazelnuts \$7

Seasonal vegetable \$7

Fries \$5

Mash potato \$5

Mushrooms \$4

Egg (Fried) \$2

Steak sauces \$3

Our Policy is to source as much produce as possible locally

*(GFO) = Gluten Free option available. Vegetarian options available
Should you have any food allergies please ask the wait staff for information
on what dishes can be altered to suit*