

# DINNER MENU



## BAR SNACKS

SALT & PEPPER CALAMARI w/ lime & coriander aioli	\$18	CHICKEN WINGS (GF/DF) w/ sriracha, honey & ginger	\$16
MUSHROOM ARANCINI (V) w/ roasted capsicum & tomato coulis	\$18	BRUSCHETTA (V/VGA/GFA) w/ tomatoes, basil, buffalo mozzarella & balsamic	\$18
CORN CHIPS (V/GF) w/ sour cream, guacamole & tomato salsa	\$14	LOADED FRIES w/ crispy bacon bits, manchego cheese & fresh herbs	\$14

## STARTERS

LAMB KOFTAS w/ flatbread, red onion & sumac yoghurt	\$21	SALMON RILLETTES Tasmanian salmon w/ pickled fennel, creme fraiche, lemon & dill served on crusty baguette rounds	\$18
MUSHROOM SLIDERS (V/VG) w/ lettuce, caramelised onion & capsicum relish	\$18	ROASTED BEETROOT SALAD (V/VGA) w/ feta, arugula, walnuts & balsamic dressing	\$18

## MAINS

CRISPY SKIN CHICKEN BREAST w/ potato, fennel & sage gratin & green beans	\$28	GRASS-FED SIRLOIN STEAK w/ green beans, sauteed potato, mushrooms & spring onions & mustard cream sauce	\$35
BARRAMUNDI FILLET (GF/DF) w/ roasted vine-ripened tomatoes & baby spinach	\$31	ROASTED PUMPKIN GNOCCHI (V/VGA) w/ brown butter, sage, parmesan & pine nuts	\$24

## SIDES

GREEK SALAD (V/VGA) w/ capsicum, cucumber, lettuce, spanish onion, olives & feta	\$14
STEAMED GREENS (V/GF) broccolini and green beans	\$12
FRIES	\$8

## DIETARY OPTIONS

V - vegetarian  
VG/VGA - vegan/vegan option available  
GF/GFA - gluten free/gluten free option available  
DF - dairy free

## KIDS MEALS \$16

GRILLED CHICKEN (DF/GFA) Grilled chicken tenderloins w/ chips & salad	CHEESE BURGER Beef patty, cheese, tomato sauce & fries
FISH & CHIPS Battered fish served w/ fries and tartare sauce	MEATBALLS House-made beef meatballs & spaghetti w/ passata & parmesan

## DESSERTS \$16

CHOCOLATE BROWNIE w/ pistachio, vanilla ice cream & wafer	LYCHEE & PINEAPPLE CRUMBLE w/ chantilly cream
PANNA COTTA w/ mixed berry compote	ICE CREAM SUNDAE Three scoops of gelato w/ wafer & choice of topping
CHERRY PIE w/ cream or ice cream	

# DRINKS MENU



## BUBBLES

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VILLA SANDI II FRESCO Prosecco, Veneto, Italy	14   42
LAURENT PERRIER Champagne, France	120

## ROSÉ

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LA TONNELLE ROSÉ, Provence, France	13   38
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## WHITE

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TWELVE SIGNS Sauvignon Blanc, NSW	11   28
CANTINA TREVIGIANA Pinot Grigio, Veneto, Italy	32
BOUCHARD AINE & FILS Pinot Gris, Burgundy, France	34
PETAL & STEM Sauvignon Blanc, Marlborough, NZ	40
SHUT THE GATE ROSIE'S PATCH WATERVALE Riesling, Clare Valley, SA	40
GEOFF MERRILL PIMPALA RD Chardonnay, McLaren Vale, SA	12   44

## REDS

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HOUSE RED, Tempranillo (glass   1L carafe)	11   24
CHECKERBOARD Shiraz, SA	11   28
GEOFF MERRILL PIMPALA RD Shiraz, McLaren Vale, SA	35
THE GAUCHO CLUB Malbec, Mendoza, Argentina	35
MAXWELL LITTLE GSM, McLaren Vale, SA	40
JACK ESTATE Cabernet Sauvignon, Coonawarra, SA	44
YARRAWOOD Pinot Noir, Yarra Valley, Vic	12   44
CHÂTEAU DU VAL D'OR St Emilion Grand Cru, France (2018)	112

## PREMIUM WHISKY

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GLENFIDDICH 12 Year Old Special Reserve	18
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## COCKTAILS / MOCKTAILS

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MOJITO White rum, lime, mint & sugar syrup	18
MARGARITA Tequila, Triple Sec, lime & salt	18
ESPRESSO MARTINI Vodka, Kahlua & espresso	18
LYCHEE MARTINI Vodka, lychee liquor, lychee syrup & dry vermouth	18
APEROL SPRITZ Aperol, prosecco & soda water	16
GIN SPRITZ Ink Gin, elderflower, prosecco & soda	16
NEGRONI Gin, Campari & sweet vermouth	18
WHISKY SOUR Bourbon, lemon, egg white & sugar syrup	18
LONG ISLAND ICED TEA Vodka, gin, tequila, rum, lemon, cola	21
PIÑA COLADA White rum, pineapple, cream, coconut milk	18
DARK N STORMY Dark rum, ginger beer, lime	16
VIRGIN MOJITO Lime, mint, sugar syrup, soda	10
VIRGIN PIÑA COLADA Pineapple, cream, coconut milk	10

## DRAUGHT BEERS 425 ml

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BALTER XPA	11
ASAHI Super Dry	12

## BOTTLED BEERS & CIDER

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BALTER Cerveza	9
JAMES SQUIRE 150 Lashes	9
YOUNG HENRY'S Cloudy Apple Cider	9
GREAT NORTHERN Extra Crisp Mid-Strength	8
ASAHI Super Dry Non-Alcoholic Lager	8