

Dinner Menu

Available from 6:00pm Thursday-Saturday

Starters

Scallops of the day 16.50
Changes regularly
just ask your waiter, market price

Soup of the day 13.40

Tapas & Share Plates menu also available
For Entrées

Mains

Pork belly 19.95

Twice cooked pork belly + apple and ginger purée
+ parsnip crisps + sauce gratisque
(Recommended Wine To Match - Aquilani Sangiovese Italy)

Vegetable gateaux 17.95

Roasted eggplant + Zucchini + spinach + Tomato +
capsicum + pesto + sweet potato puree
(Recommended Wine To Match - Mountadam Unoaked Chardonnay Barossa Valley, SA)

Lamb shoulder 23.95

Slow braised lamb shoulder + honey roasted
carrot puree + tempura fennel + port jus
(Recommended Wine To Match - Poliziano Chianti Montepulciano Tuscany, Italy)

Rib fillet 28.95

Hand cut rib fillet + confit tomatoes + caramalised
shallots + parmesan crisp + port jus
(Recommended Wine To Match - Formby & Adams Leading Horse Cabernet Sauvignon SA)

Chicken Parmigiana 17.95

Crumbed chicken breast + house made Napoli + golden cheddar cheese + avocado
salad
(Recommended Wine To Match - Poliziano Chianti Montepulciano Tuscany, Italy)
(Recommended Beer To Match - Little Creatures Pale Ale, VIC)

Fish of the day

Please ask your waiter for today special

(Recommended Wine To Match - Two Hands The Boy Eden Valley Riesling Eden
Valley, SA) (Dry)

Sides \$ 6.95

Truffled Kipfler potatoes
French fries + aioli
Buttered greens + toasted pine nuts and parmesan
Mushroom and goats fetta risotto
Maple roasted butternut pumpkin and spinach