

Dinner

Entrees

Potage Vichyssoise 12

Classical iced creamy soup of potatoes, leek and chicken stock with Pana di Casa. Can be served heated if preferred

Rocket and Pear Salad 12

Crisp rocket and pear salad with balsamic vinegar and olive oil dressing

Caesar Salad 16

Lettuce, bacon, boiled eggs and croutons, finished with a Caesar salad dressing (add \$4 for chicken)

Chicken and Mushroom Crêpe 16

Diced chicken breast and mushrooms wrapped in a French crepe

Salt & Pepper Calamari 16

Served with salad, lemon wedges & Aioli

Prawn and Chorizo Skewers 18

With a garlic and olive oil dressing, served on rice

Garlic Prawns 18

Cooked and served in an old fashioned cast iron pot

Mains

Penne Chorizo 18

Penne, chorizo, anchovies and chilli tossed with napoletana sauce

Sage Chicken Breast 24

Brought to life with the full bodied flavour of browned sage, shallots, thyme and lemon with seasonal vegetables

Pan fried Barramundi	26
Pan fried Barramundi fillet served with salad, chips & aioli	
Pork and Pineapple	28
Lean pork cutlets served with grilled pineapple and crisp salad	
Lemon Veal Scaloppini	30
Medallions of veal sautéed with lemon, served with seasonal vegetables	
Crispy Skin Salmon	32
Tasmanian Salmon fillet with herbed mash and your choice of garden salad or seasonal vegetables	
100 Day Grain-fed Scotch Fillet	32
Well-marbled 240g Scotch Fillet from Queensland's Darling Downs cooked to your liking with your choice of salad and chips or vegetables. Sauces: (Mushroom, Dianne, Peppercorn or Red Wine)	

Sides

Chips	5
Garden Salad	6
Steamed Vegetables	6
Grilled Mediterranean Vegetables	7

Desserts

Lemon Sorbet	8
Flourless Almond & Orange Syrup Cake	12
Traditional Cheesecake	12
Chocolate Mousse	12
Mango Galliano	12

Mango slices steeped in Galliano Liquor and served with ice cream

Tea & Coffee

Cappuccino	4
Mugaccino	4.5
Flat White	4
Caffe Latte	4
Short Black	4
Long Black	4
Liqueur Coffee	8.5
Hot Chocolate	4
Selection of Teas	4.5