



Dinner

Bread

Toasted garlic & herb turkish	4.5
Brushetta topped <u>w</u> pesto, semi dried tomatoes & shaved parmesan	7.5
Brushetta topped <u>w</u> field mushrooms, fresh herbs & ricotta	7.5

Entrée

House made soup to warm your heart <u>w</u> roast garlic toasts	12
Wallis Lake prawn & avocado salad <u>w</u> crisp prosciutto, rocket & citrus vinaigrette	16
Thai chicken skewers <u>w</u> rice stick noodle, coriander salad & sweet chilli & lime dressing	16
Salt & pepper calamari <u>w</u> Asian style coleslaw, aioli & lemon	16
Field mushroom & herb risotto <u>w</u> mascarpone & parmesan	entrée/main 16/24

Main

Beer battered flathead fillets <u>w</u> fries, our tartare, lemon & green leaf salad	22
Free range chicken breast wrapped in prosciutto <u>w</u> soft polenta, green beans & sweet capsicum sauce	26
Herb crusted ocean trout fillet <u>w</u> kipfler potatoes, broccolini & lemon butter sauce	27
Char grilled aged scotch fillet <u>w</u> mustard, green zucchini & creamy mash	28
Daily Seafood Special	market price

Sides

Mixed green leaf salad <u>w</u> balsamic vinaigrette	7
Rough cut fries <u>w</u> BIG RED	7
Steamed winter greens tossed <u>w</u> butter	7

Children's Dinner - only available to children twelve years and under

Chicken schnitzel <u>w</u> chips & salad	12.5
Pasta bolognese	12.5
Battered fish cocktail pieces <u>w</u> chips & salad	12.5
Ice cream sundae – chocolate, strawberry, caramel, vanilla or banana syrup <u>w</u> sprinkles & wafers	5.5
Banana split <u>w</u> vanilla ice cream, chocolate syrup & cream	4.5

PLEASE ASK YOUR WAITER FOR OUR DAILY SPECIALS

We welcome children however they must remain seated and quiet at all times, so as not to disturb other diners.
Regrettably, a 15% public holiday surcharge will apply. We allow BYO for groups of ten or less. Corkage is \$4.50 per person.

- ART ON DISPLAY -

Print photography by Luke Hudson | Contemporary Art by Sally West

All artwork displayed can be purchased. Please ask your waiter for an artist portfolio and/or contact details.