



Appetisers & Entrees

House Garlic Bread

\$7.50

Soup of the Day

(refer to our Specials list, or your waitstaff will happily advise)

\$11.50

Creamy Garlic Prawns (GF)

with steamed Rice

\$14.50

Warmed Northern Grampians Marinated Olives

with grilled Ciabatta

\$9.00

Chicken Linguine Puttanesca

(GF Pasta available – add \$1.50)

Garlic, Chilli, Mixed Olives, Tomato & Semi-dried Tomato, Capers & fresh Basil
(omit Chicken for Vegetarian, available Dairy-free/Vegan on request)

\$14.00

Linguine Carbonara

(GF Pasta available – add \$1.50)

Classic Bacon, Spring Onion, Egg & Cream

(omit Bacon for Vegetarian)

\$13.00

Korean Stir-fried Bulgogi Beef (GF)

with Pear and Wombok Kimchi

\$14.50

Parmesan Polenta Chips (GF)

with Gorgonzola Fondue

\$11.50



Main Course

Grilled Sand Flathead Fillet

with Coriander, Ginger & Lime Sauce - topped with crunchy fried Noodle
(omit Noodle for Gluten-free)

\$28.00

250g Beef Eye Fillet Steak (GF)

with Portobello Mushroom, Tarragon, Black Pepper, and a dash of Cream

\$38.00

Jamaican Capretto Goat Curry (GF/DF)

with Coconut Red Bean Rice

\$31.50

Smoky Paprika and Maple Lamb Spareribs (GF/DF)

with Apple and Daikon 'Slaw

\$32.00

Baked Chicken Breast and Jamon Serrano stuffed with Basil Pesto (GF)

with Roma Tomato and Basil Coulis

\$29.00

Wagyu Beef Burger or Double-stack Veggie Burger

(GF available – add \$1.00)

Cooked as you like and served in a Potato Bun with Salad Leaf, Tomato, Spanish Onion, Swiss Cheese, and your choice of Italian Truffle or Peri-peri Mayonnaise.

- with chunky Steakhouse Fries

\$26.50

Twice-cooked Pork Belly (GF/DF)

with spiced Apricot Sauce

\$31.00

Chickpea, Cauliflower & Cashew Tikka Masala

with steamed Basmati Rice and Garlic Naan

(Vegan / Pappadams available for GF diners)

\$26.50

Side dishes – all \$7.50

Green Salad - Side Chips - Seasoned Wedges - Steamed Vegetables

Sweet Potato Fries - Rice Pilaf



Desserts - all \$14.00

Warmed Pear and Ricotta Tart (GF)
with stewed Rhubarb and Vanilla Ice Cream

La Monique French Cream Brie
with a selection of fresh & dried Fruits, Quince Paste and Water Crackers

Airy French Vanilla Crème and Butter Biscuit
encased in a sweet Macadamia Slice

Rich Dark Chocolate Lava Pudding
with Crème Anglaise and Double Cream

Mixed Berry Sorbet
(GF – available Dairy-free / Vegan on request)

Choc Banana Crepes (GF)
with Honeycomb Crunch Ice Cream

Our Head Chef, Anthony Trimble, sincerely hopes that you have enjoyed his selection of dishes with the use of some local ingredients and that we will have the pleasure of welcoming you back in the future. If you experienced a problem please tell us immediately and if you had a good experience then please tell others!

See our Reception Staff if you would like any information on our wedding, conference and dinner packages that we offer.