

Bread

Roast onion and garlic Ciabatta, with a local olive oil
and a black olive mayonaise

\$11.00

Garlic and parmesan pizza bread

\$9.50

Tomato, red onion, basil and black olive bruschetta

\$5.50 per slice

Mixed breads for tables of 8 or more

\$6.00 per person

Entree

Natural Oysters

served au natural or with a pickled onion and dill salsa

½ doz \$19.50 1 doz \$34.50

Powerhouse Oysters

served with bacon, finished with a Worcestershire and kaffir lime leaf glaze

½ doz \$20.50 1 doz \$35.50

Smoked Thai Beef Salad

Slices of smoked beef, roasted cashews and crunchy noodles

finished with a lime and palm sugar dressing

Small \$18.90 Large \$28.90

Lightly spiced crisp Calamari skewers, with a

sweet chilli chutney and Asian herb salad

Small \$18.90 Large \$27.90

Grilled tiger prawns on a bean sprout and coriander fritter,

with a seaweed and soy dressing

Small \$23.90 Large \$33.90

A crisp Arc-en-Ciel smoked trout and parmesan risotto cake,

served with a roquette pesto and saffron oil dressing

Small \$22.90 Large \$32.90

A caramelised onion, blue cheese and sage tart, with a roquette

salad and grain mustard sauce

Small \$17.90 Large \$27.90

Fillets of Country Fresh lamb wrapped in prosciutto on

a salad of roast capsicum, onion and herbs

Small \$22.90 Large \$32.90

A warm fillet of beetroot cured salmon, with a salad of

baby cos, balsamic roast beetroot and feta

Small \$19.90 Large \$29.90

A tasting plate of the house entrees

for two people \$44.00

Executive Chef - Ben Davies

Sous Chef - Gavin Propsting



The
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Mains

A pork ginger and lemongrass curry, served with jasmine rice,
with naan bread
\$29.90

Braised shank of lamb, with Israeli cous cous, and a roast carrot and
tarragon sauce
\$29.90

Breast of chicken served on a braised pork belly, white bean and tomato stew
\$30.90

Grilled fillet of red snapper, on a bed of Mediterranean vegetables,
creamed cous cous and a herb oil
\$34.90

Fillet of saltwater barramundi, served with a chorizo and herb crust, on a roast
capsicum and parmesan polenta and a fish red wine sauce
\$33.90

Crab spaghetti "Sicilian", served with a crisp soft shelled crab
\$35.90

A feta, spinach, artichoke and sundried tomato frittatas, served with a rockette
and roast pine nut salad
\$28.90

Roast rack of Country Fresh lamb served with a sundried tomato, black olive and
basil risotto, a basil and pesto sauce, topped with fresh rockette
\$36.90

Eye fillet of Hereford prime beef, with a horseradish and parsley dauphinoise, roast
tomato and a "Café de Paris" butter
\$38.90

Rib eye 500g of Hereford prime beef
on a bed of creamed chat potatoes served with your choice of sauce — mushroom,
Diane or pepper
or make it a surf & turf with 3 King prawns for an extra \$6.50
\$46.90

Mains tasting plate— your choice of 3 main courses served 1/2 size, for you to
experience more than one dish on the menu, ideal to share for two
(excludes rib eye)
\$63.90

Side Orders

Green salad
Chunky chips

Green beans and toasted almonds
Greek salad

Caesar salad

Olive oil and herb crushed potato

Panache of vegetables

Mediterranean vegetable cous cous

Small \$7.00 - Large \$12.00
Side orders can not substitute as a meal

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