

Bread

Roast onion and garlic Ciabatta, with a local olive oil
and a garlic and herb aioli
\$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 chilli mango and coriander 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

Cajun spiced Calamari, served on a paw paw, mint and
roquette salad with a lemon vinaigrette
Small \$18.90 Large \$27.90

Tiger prawn satay skewers, on a bed of asian vegetables
and a homemade sweet chilli sauce
Small \$23.90 Large \$33.90

A crisp Arc-en-Ciel smoked trout pate,
with grilled Warrah ridge yabbies and a horseradish sauce
Small \$22.90 Large \$32.90

Roast Red Capsicum Mozzarella and onion tart, served with a basil dressing
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

Roast Confit duck leg with a fennel orange dill salad and a sesame seed dressing
Small \$23.90 Large \$33.90

A tasting plate of the house entrees
for two people \$48.00

Executive Chef - Ben Davies

Sous Chef - Gavin Propsting



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Mains

Cutlet of Inglegreen Pork served with a crab potato cake, soft shell crab
finished with a crab, chilli and lemon sauce
\$35.90

A warm salad of poached salmon with an artichoke green bean and shallot salad
and a grain mustard dressing
\$30.90

Breast of chicken stuffed with a lightly curried prawn mousse with a creamed
saffron rice and mint yoghurt sauce
\$29.90

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

Fillet of saltwater barramundi, on a bed of chorizo, pinenut and spinach spaghetti
with a "Sicilian" sauce
\$33.90

Whole grilled Arc-en-Ciel trout on a smoked salmon and chive lyonnaise
with a gazpacho sauce
\$32.90

A Mediterranean vegetable, basil and parmesan frittatas served
with a feta tomato and olive 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 tomato and parsley
Israeli cous cous chips, a pea puree topped with a Morten Bay Bug
\$39.90

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)
\$69.90

Side Orders

Rocket, avocado, parmesan and pinenut salad
Green salad
Chunky chips
Panache of vegetables
Mediterranean vegetable cous cous
Caesar salad
Olive oil and herb crushed potato
Greek salad
Small \$7.00 - Large \$12.00

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