

LOUNGE DOWNSTAIRS

SNACKS AND ENTREES

Toasted Turkish bread \$3.50

Dips: Selection of the day \$3ea

French fries \$6.50

w' garlic aioli, sweet chilli or tomato sauce \$0.50ea

Pan Seared Scallops, truffle infused leek ragout with confit potatoes \$9.50

Satay chicken skewers on mixed green salad and a peanut dipping sauce \$8.50

Brie and Camembert Wontons with strawberry and sultana marmalade \$8.50

Pan-fried saganaki cheese w' a wilted roquette salad, topped w' lemon & balsamic, served w' toasted Turkish bread \$9.50

Potato, Leek and Capsicum croquettes with avocado remoulade \$8.50

Soup of the day w' dipping bread \$7

PIZZAS

Artichoke and roasted tomato

:with sautéed spinach & goats cheese

Chicken & potato

: with thyme, Taleggio and roast apple

Spicy sausage and bocconcini

:with napoli sauce, mozzarella & roquette

Roast duck, blue cheese and pear

:with roquette and walnut

Smoked Salmon and spinach

:with capers, roast capsicum and dill marscapone

All pizzas \$11

THE GRILL

Char grilled **chicken breast** on rosemary rosti, apple & avocado salsa with chorizo mascarpone **\$17.5**

Porterhouse **steak** with sambuca garlic prawns, asparagus, herb mash, tomato béarnaise & red wine jus **\$23.5**

Honey soy grilled **lamb loin** with sautéed vegetables, bacon & rosemary roast potatoes with a red wine reduction **\$19.5**

MAINS

Fresh salt & pepper **calamari**, a combination of native & imported peppers (not capsicum) lightly fried on a waldorf style salad, lemon & garlic aioli **\$16.5**

Homemade sundried tomato, olive, artichoke & caper **gnocchi** with napoli & bocconcini **\$16**

Smoked salmon salad with roast beetroot, asparagus, tomato, poached egg and cranberry hollandaise **\$16 .5**

Wild rice **paella** – a Spanish rice dish with a combination of prawns, chicken, chorizo sausage, mussels & spinach poached in a spicy tomato broth **\$17.5**

Fish and chips, soda water battered catch of the day fried and served with crisp congo potato wafers caramelised lemon & aioli **\$16.5**

SIDES

Italian style **potatoes** with rosemary and garlic

Sautéed **vegetables** with garlic herb butter

Greek style **salad** with lemon and balsamic

Sautéed **mushrooms** with garlic and thyme

All sides are **\$5**

DESSERTS

Selection of summer **sorbets** with fresh fruit and biscotti

Chocolate crepes with roast strawberries and raspberries, vanilla ice cream and walnuts

Cheese selection with fresh and dried fruits, fig marmalade, warm toast and crackers

Baked Belgium **chocolate tart** topped with chocolate shavings berry compote and ice cream

All sweets are \$7.5