



DINNER MENU

Dinner Menu

STARTERS

Bruschetta Bread **\$9.90**

Roasted grape tomatoes, basil pesto, Persian feta and a white balsamic reduction

Garlic & Herb Bread **\$6.50**

Oven fresh ciabatta bread with fresh herbs, garlic and lemon butter.

Rice Paper Rolls

Trio of rice paper rolls made fresh to order with char siu beef, honey sesame chicken and sweet-chilli mango and prawn fillings. **\$11.90**

Salt and Pepper Calamari

Tender togarashi peppered squid served with capsicum jam. **\$11.00**

Trio of Dips

Three home-made dips with crisp Turkish bread wafers. **\$8.50**

Chorizo Quesadilla Stack

Tortilla sandwiches filled with chorizo & mozzarella. Served with avocado salsa and sour cream. **\$11.00**

PASTAS

Pappardelle Chicken Carbonara

Chicken, smoked bacon & green shallots in a parmesan cream sauce, topped with a soft poached egg. **\$16.00**

Stonefish Chardonnay - \$8.00

Linguine Puttanesca

Salami, olives, sundried tomatoes and roast capsicum in a basil Napoli sauce topped with parmesan cheese. **\$15.50**

Stumpy Gully Pinot Grigio - \$8.00

Pumpkin and Blue Cheese Risotto

Creamy pumpkin, pine nut & spinach risotto finished with a Tasmanian heritage opal blue cheese. **\$14.50**

Glazebrook Sauvignon Blanc - \$9.00

Smoked Salmon Liguine

A delicious pasta of smoked salmon, baby roma tomatoes and preserved lemon in a creamy garlic chive sauce. **\$19.00**

Shell Bay Semillon Sauvignon Blanc – \$6.50

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MAINS

Barramundi **\$27.95**

Fresh fillet of Barramundi with white bean mash, oven roasted tomatoes, green beans and a caper and verjuice reduction.

Glazebrook Sauvignon Blanc - \$9.00

Chicken Supreme **\$25.95**

Roasted Chicken Breast dusted with Chinese 5 spice, served on a shitake & lemongrass risotto with baby asian greens and a sesame honey glaze

Hartz Barn Reisling - \$9.00

Beef Cheeks in Red Wine **\$21.95**

Tender beef cheeks braised in red wine with caramelised carrots and a seeded mustard mash.

Di Giorgio Cabernet Merlot - \$7.00

300g Rib Fillet **\$27.95**

Char grilled and cooked to your liking. Served with your choice of mushroom, pepper, dianne or hollandaise sauce. Available with mash and veges or chips and salad.

Heidenreich Estate Shiraz - \$9.00

Surf and Turf **\$33.95**

300g rib fillet served with Tiger prawns in a shellfish reduction with your choice of chips and salad or mash and vegetables.

Heidenreich Estate Shiraz - \$9.00

Prawn Laksa **\$25.95**

Mild and fragrant laksa soup with tiger prawns, rice noodles, tofu and bean sprouts.

Hartz Barn Reisling - \$9.00

Lamb Shanks **\$22.90**

Tender scotch-braised lamb shanks served with tomato paella and spanish creole.

Shell Bay Shiraz Cabernet - \$6.50

Forest Mushroom Lasagne **\$18.00**

Vegetarian lasagne of mixed mushrooms, sweet potato, ricotta and mornay sauce. Made with gluten-free pasta.

Stonefish Chardonnay - \$8.00

Extras

Seasonal vegetables **\$4.00**

Side salad **\$4.00**

Side of Chips **\$4.00**