

Entrée

Baguette with Flavoured Extra Virgin Olive Oil and Balsamic reduction (V)	15
Toasted baguette served with rosemary and chilli olive oil and balsamic fig glaze.	
Crumbed Bocconcini Cheese (V)	20
Deep-fried crumbed bocconcini cheese with port, orange and cranberry sauce.	
Baked Ricotta Cheese	25
Served with warm herbed kalamata olives, chorizo and baguette.	
Honey and Lime Prawns with Mango Salsa (GF)	20
Pan fried marinated prawns with honey, lime, chilli, garlic and ginger, served with mango salsa.	

Mains

Marron Chardonnay Pie	45
Creamy Smallwater Estate Chardonnay pie filling with puff pastry topping, served with Kirup greens, parsnip and sweet potato puree, garden salad and baguette.	
Rosemary and Garlic Lamb Cutlets	40
Grilled lamb cutlets with rosemary and garlic, served with spiced roasted potato wedges, red wine gravy and crunchy minted cucumber, cos lettuce and tomato salad.	
Fish and Reef (GF)	37
Grilled snapper fillet with creamy garlic prawns, served with garden salad and mash potato.	
Chicken with Paprika and Chorizo (GF)	35
Succulent sauced chicken thigh cooked with chorizo, paprika, capsicums and tomatoes, served with rice and peas.	
Haloumi Cheese and Asparagus Pasta (V)	30
Grilled haloumi cheese in asparagus pasta with parmesan cheese and lemon dressing.	

Sides

Fries with garlic aioli	10
Wedges with sweet chilli sauce and sour cream	10
Dessert Please check our black board for dessert choices	15
Cheese Board see blackboard for choices	from 15

*** Please advise our staff of any dietary requirements or preferences.**