

## Salads

<b>Moroccan Style Lamb &amp; Chickpea Salad</b> <i>w- spiced yoghurt dressing</i>	<b>18</b>
<b>Smoked Salmon Salad</b> <i>w- fennel, dill, capers &amp; lemon oil dressing</i>	<b>17</b>
<b>Papaya and Baby Spinach Salad</b> <i>w- teriyaki nuts &amp; vinaigrette</i>	<b>16</b>
<i>(also available with Grilled Chicken \$18)</i>	<b>18</b>
<b>Roast Pumpkin Tart</b> <i>w- a beetroot &amp; baked ricotta salad</i>	<b>16</b>

## Pasta & Noodles

<b>Spiced Chicken Risotto</b> <i>w- crushed tomatoes &amp; spinach</i>	<b>19</b>
<b>Stir Fried Udon Noodles</b> <i>w- asian vegetables, tofu &amp; oyster sauce</i>	<b>16</b>
<i>(also available with Chicken \$18 or King Prawns \$22)</i>	<b>18/22</b>
<b>Linguine</b> <i>w- prawns, olive oil, tomatoes, chilli &amp; lemon</i>	<b>21</b>

## Fish & Seafood

<b>Fish Fillets in an Aged Beer Batter</b> <i>w- fries and caper &amp; dill aioli</i>	<b>19</b>
<b>Crispy Squid</b> <i>w- cucumber salad &amp; dipping sauce</i>	<b>18</b>
<b>Pan Fried Market Fish of the Day</b> <i>w- tomato, olive salsa on white bean &amp; baby spinach salad</i>	<b>24</b>

## Meat

<b>Twice Cooked Pork Belly</b> <i>w- celeriac puree, baked apple &amp; pomegranate salad</i>	<b>20</b>
<b>Fillet Steak 200g</b> <i>w- sweet potato chips, herb &amp; tomato relish</i>	<b>25</b>
<b>Sausages</b> <i>w- mash, crispy onion &amp; red wine jus</i>	<b>18</b>
<b>Grain Fed Sirloin 250g</b> <i>w- fries, maître d'hôtel sauce (black truffle &amp; herb)</i>	<b>24</b>

## Sharing Plates

<b>Tapas Share Plate</b> <i>w- marinated vegetables, grilled haloumi &amp; dips</i>	<b>21</b>
<b>Meat Two Share</b> <i>w- skewers of marinated chicken, beef &amp; lamb</i>	<b>26</b>
<b>Tempura Plate</b> <i>w- fish, king prawns &amp; vegetables with wasabi mayonnaise</i>	<b>23</b>

## All Day Menu

<b>Spicy Wedges</b> <i>w- sour cream &amp; sweet chilli sauce</i>	<b>9</b>
<b>Steak Sandwich</b> <i>w- fries, tomato, lettuce, caramelised onion, beetroot relish &amp; aioli</i>	<b>16</b>
<b>Char-grilled Wagyu Burger</b> <i>w- fries, lettuce, cheese &amp; beetroot relish</i>	<b>16</b>
<b>Chicken Burger</b> <i>w- fries, lettuce, avocado, cucumber &amp; spiced herb relish aioli</i>	<b>16</b>
<b>Chicken Schnitzel</b> <i>w- fries, salad &amp; gravy</i>	<b>15</b>
<b>Simonne Lougue Pie of the Day</b> <i>w- mash, peas &amp; gravy</i>	<b>13</b>
<b>Beef Nachos</b> <i>w- cheese, guacamole, salsa &amp; sour cream</i>	<b>16</b>
<b>Vegetarian Nachos</b> <i>w- beans, cheese, guacamole, salsa &amp; sour cream</i>	<b>14</b>
<b>Caesar Salad</b> <i>w- baby cos, bacon, croutons &amp; traditional dressing</i>	<b>14</b>
<i>(Also available with Grilled Chicken \$16 or King Prawns \$20)</i>	<b>16/20</b>

## Sides and Extras

<b>Wholegrain Roll</b> <i>w- garlic butter</i>	<b>6</b>
<b>Rocket &amp; Parmesan Salad</b>	<b>7</b>
<b>Mixed Leaf Garden Salad</b>	<b>7</b>
<b>Today's Market Vegetable</b>	<b>9</b>
<b>Steamed Soy Beans</b>	<b>7</b>
<b>Fries</b>	<b>7</b>
<b>Extra Sauces</b>	<b>1</b>
<b>Extra Green Salad</b>	<b>4</b>

## Desserts

<b>Lemon Tart</b> <i>w- whole berry jelly &amp; ice cream</i>	<b>10</b>
<b>Sticky Date Pudding</b> <i>w- butterscotch sauce &amp; fig &amp; honeycomb ice cream</i>	<b>10</b>
<b>Australian Cheese Plate</b> <i>w- three cheeses quince paste &amp; various breads</i>	<b>16</b>

Bistro Menu Available: *Monday to Friday 12noon to 3pm / 6pm till late*  
*Saturdays 12noon to 4pm / 6pm till late*  
*Sundays 12noon to 9pm*

All Day Menu Available: *Monday to Sunday 12noon until the kitchen closes*