

## BREAD/DIPS

Bread and Butter 2.00 per slice

Garlic and Herb Bread 5.50

Trio of Dips with Pita Bread and Grissini 16.00  
extra pita- 2.00

## STARTERS/SHARED FOOD

Aranchini Balls- bocconcini and herbs aranchini served with pesto aioli 14.00

Salt and Pepper Squid- chili and lime aioli 14.00

Beef and Lamb Meatballs- tomato sugo sauce, parmesan and garlic bread 14.00

Fried Chicken Wings- chili salt, chili lime aioli 10.00

Whole SA King Prawns- garlic and chili butter 18.00

Sliders- beef, cajun chicken and pulled pork 16.00 (extra slider 5.50)

Sweet Potato Cakes- tomato, spinach, parmesan, relish 14.00

## MAINS/LARGER PLATES

Battered King Geroge Whiting- salad, chips, tartare and lemon 28.00 (SA Whiting)

Prawn Pasta- angel hair, capers, cherry tomato, chili, parmesan, rocket, olive oil 19.00 (GF on request)

Crispy Skin Salmon- on baby potatoes with wilted greens and a dill infused warm emulsion 26

Pork Cutlet- parsnip and potato mash, pickled apple, radish and apple puree 28.00

Lamb Rack- pea puree, baby carrots, minted pea salsa, jus 29.00

Eye Fillet- roasted potato, broccolini, jus 28.00

Schnitzels served with apple slaw, chips & lemon (sauce by request)

Free Range Chicken 22

Cleland Veal (mt Compass) 22

Murray Valley Pork 22

## SALADS

Cesar- cos, pancetta, parmesan, croutons, anchovies, egg, dressing 16.50 add chicken 22.00

Quinoa Salad- roast pumpkin wedges, beetroot, quinoa, lentils, mint, cranberries, seeds and dressed baby spinach 19.90

Nicoise Salad- tomatoes, olives, beans, egg, radish, greens 14 ADD crispy Skin Salmon 26

Thai Salad- carrot, cucumber, bean shoots, red onion, coriander, capsicum, fried shallots with salt and pepper squid 19.00 with chili salt prawns 22.00

## WOOD FIRED OVEN PIZZAS

Confit Garlic- mozzarella, herbs	S 8.00	L 12.00
Margherita- tomato, cherry tomato, bocconicni, fresh basil	S 14.00	L 18.00
Chorizo- Proscuitto, rast capscium, olives, anchovies, rocket	S 20.90	L 25.90
Prawn- chili, cherry tomato, roast capiscum, baby spinach	S 19.90	L 24.90
Barossa Ham- pineapple, tomato, parsley	S 17.90	L 22.90
Smoked Chicken- caramalised onion, bacon, potato, rosemary, garlic aioli	S 18.90	L 23.90
Pumpkin- capscium, red onion, pinenut, baby spinach	S 18.90	L 23.90
Pulled Pork- caramalised onion, tomato, apple slaw	S 18.90	L 23.90
Tandoori Chicken- mango chutney, red onion, cashews, tzatziki, coriander, cherry tomato	S 18.90	L 23.90

## SIDES

Broccolini with ricotta and lemon	8.00
polenta chips- sage salt, vegan paprika aioli	8.00 (non vegan alternative on request)
Beetroot, blue cheese, candied walnuts, red onion, rocket, sherry dressing	10.00
Rosemary and sea salt baby potatos with garlic and herb butter	8.00
Rocket pear, parmesan and walnut salad dressed with white balsamic	9.00
baby cos, fetta, tomato, olives, cucumber, red onion with seaded mustard dressing	9.00
tomato, bocconicni and basil salad	9.00
chips with aioli and tomato sauce	8.00
wedges with sour cream and sweet chili	8.00

## SAUCES/TOPPINGS

Gravy, pepper sauce, mushroom, dianne.....	2.00
nollandaise, red wine jus.....	2.00
parmigiana.....	4.00
Mayonaisse, aioli, chili lime aioli, tartare.....	1.00
sour cream, sweet chili, bbq, tomato sauce...	0.50

## EXTRAS

Gluten Free Pizza	Small 1.50	Large 3.00
Gluten Free Roll	2.50 or 1.50 extra on a burger	
Vegan Cheese	Small pizza or Burger 1.50	Large 3.00
Avocado	2.00/4.00	
Egg	2.00	
Bacon	2.00	

## DESSERTS

- lemon tart - vanilla meringue, lemon curd, berries and vanilla ice cream 10.00  
banana spring rolls- caramel sauce, salted caramel and dark chocolate sauce 8.90  
baked cheesecake- fresh strawberries, mint, raspberry coulis, boysenberry ice cream and praline 10.00  
salted caramel tart- chocolate ganache, fresh orange, orange cream, chocolate ice cream 10.00  
triple chocolate brownie -hot chocolate sauce, berries, caramel corn, vanilla ice cream 8.90  
gin and tonic tart- lime curd, gin and tonic jelly, vanilla and white chocolate mousse, lemon gelati 10.00  
orange and almond cake with honey ice cream, fresh orange, mint and strawberry salad, nut brittle 8.90  
yoghurt and vanilla parfait with mango sorbet, macadamia praline, fresh mango, berries 8.90

## CAKES AND SWEETS

- Lemon slice 3.00  
scones with jam & cream 5.90  
lemon curd muffin 4.50  
raspberry and white chocolate muffin 4.50  
orange and almond cake 5.00 GF

## ICE CREAM *(golden north ice cream)*

- afogato- coffee, liqueur, ice cream 10.90  
kids cone or tub 3.50  
single scoop 5.00 double scoop 6.00  
trio of ice cream with vanilla tuile 10.00

Flavours to choose from

Vanilla, vanilla yoghurt, lemon gelati, chocolate mint, chocolate, boysenberry, rum and raisin, salted caramel, krazy colors, mango sorbet