



## MENU

+	ENTRÉES	+	+	MAIN	+
	Leek and pecorino croquettes served with truffle aioli (5)	14		Chicken parma, chips, garden salad Tiny parma, chips, garden salad	25 19
	Freshly-baked bread served with EVOO and balsamic vinegar	6		Eggplant parmigiana, lasagne style, napoli, mozzarella and basil	26
	Salt & pepper squid, Asian-style salad, wasabi dressing - Add main size for \$32	16		Grilled Angus beef burger, cheddar, caramelised onion, pickles, iceberg lettuce and aioli served with chips	25
	Chargrilled veggie stack and roasted cherry tomato with rocket pesto	17		Vegetable pattie burger with hummus, avocado, goat's cheese, tomato relish and lettuce served with chips	25
	Charcuterie board: veal and pork terrine, cured meat with condiments	24		Battered fish and chips, garden salad, tartare	26
				Roasted cauliflower on sundried tomato with almond pesto, basil and dry olives	19
+	SIDES	+		250g Scotch fillet Riverina Angus Reserve and red wine jus	39
	Beer battered chips with aioli	9			
	Garden salad with kalamata olives, cherry tomatoes and house dressing	8			
	Chargrilled broccolini with garlic and white wine reduction	9			
	Rosemary and garlic potatoes	9			
			+	DESSERT	+
				Profiteroles with vanilla ice cream, dulce de leche (soft caramel) and nut praline	12
				Apple and rhubarb crumbled with vanilla ice cream	12
				Cheese platter - 2 cheeses	17
				- 3 cheeses	21