

# tapas & entrees

## TAPAS & SMALL PLATES

<b>Spanish Style Meatballs (gfa)</b> ..... <b>16.50</b> Homemade meatballs served with sofrito tomato sauce & crusty Turkish bread	<b>Seared Scallops</b> ..... <b>22.00</b> Served on puff pastry with a leek confit, roasted cauliflower, crisp prosciutto & cauliflower puree
<b>Ratatouille (v)(gfa)</b> ..... <b>15.00</b> Eggplant, zucchini, tomatoes & red peppers sautéed in olive oil served with Turkish toast	<b>Szechuan Spiced Barbecued Prawns (gfa)</b> ..... <b>18.50</b> 5 succulent prawns barbecued in our homemade garlic, ginger, chilli & szechuan marinade
<b>Petite Spanish Pizza</b> ..... <b>17.00</b> Sofrito tomato sauce, chorizo sausage, Spanish onions, guindillas, black olives, red capsicum, manchego & mozzarella cheese, topped with fresh rocket <i>Gluten free pizza base available \$1.50</i>	<b>Crumbed Camembert Wheel (v)</b> ..... <b>18.50</b> Crispy golden crumbed camembert wheel served with lavosh crackers & cranberry sauce
<b>Salt &amp; Pepper Calamari (gf)</b> ..... <b>16.50</b> Salt & pepper dusted calamari served with chilli lime dressing	<b>Marinated Lamb Fillet Skewers (gfa)</b> ..... <b>18.00</b> With spicy plum dipping sauce & flatbreads
<b>Pistachio &amp; Lemon Arancini (v)</b> ..... <b>16.50</b> Served with a Verde mayonnaise	<b>New Zealand Greenshell Mussels (doz) (gfa)</b> ..... <b>18.50</b> Ask our friendly wait staff for chef's flavour creation of the day
	<b>Soup of the Day</b> ..... <b>10.00</b> Ask your friendly wait staff about today's delicious, hearty soup served with crusty bread

## SHARE PLATES

<b>Antipasto Board for 2</b> ..... <b>28.00</b> Milano & inferno salami, serrano ham, farmhouse aged cheddar, camembert, stuffed olives, eggplant & tomato dip, marinated soft Persian feta with sundried tomatoes, pickles, seasonal fruit, Turkish toast & crackers	
<b>Vegetarian Antipasto Board for 2</b> ..... <b>27.00</b> Farmhouse aged cheddar, camembert, grilled haloumi, stuffed olives, eggplant & tomato dip, marinated Persian feta with sundried tomatoes, pickles, seasonal fruit, white bean hummus with dukkah, Turkish toast & crackers	
<b>Selection of cheeses (for 2) (v)</b> ..... <b>27.00</b> Wattle Valley Goats Cheese, Milawa blue, vintage cheddar, Whitestone NZ & Barossa camembert, fig paste, peach chutney & seasonal fruit, served with crackers <i>*Cheeses may vary due to availability</i>	

## BREADS

<b>Garlic &amp; Herb Bread (v)</b> ..... <b>6.00</b> Add cheese ..... 1.50 Add bacon ..... 2.50	
<b>Ciabatta (v)</b> ..... <b>10.95</b> served with lemon & rosemary butter	

(V) - Vegetarian | (VG) - Vegan | (gf) - Gluten Free | (gfA) - Gluten Free Available

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# mains

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<b>Roast Autumn Vegetable &amp; Quinoa Salad</b> .....	<b>19.00</b>
Roasted smoked tomato, sweet potato, Dutch baby carrots, zucchini, capsicum, red onion & beetroot tossed with spinach leaves & quinoa, topped with asparagus & served with a lemon yoghurt dressing	
<b>Chickpea Falafel &amp; Asian Noodle Salad (VG)</b> .....	<b>19.95</b>
Vegan chickpea falafel on top of red & sugarloaf cabbage, mixed lettuce leaves, green beans, snow peas & bean thread noodles, tossed with peanuts & dressed with a light thai style dressing, served with chilli jam	
<b>Chicken Breast Parmigiana</b> .....	<b>22.00</b>
Homemade golden brown breaded chicken breast topped with marinara tomato sauce, sliced ham, melted mozzarella & parmesan cheese & served with a garden salad & beer battered fries <b>add avocado for 2.95</b>	
<b>Mushroom &amp; Sage Cream Gnocchi (V)</b> .....	<b>24.00</b>
Light potato gnocchi with sage cream sauce, baby spinach, field mushrooms, pecorino cheese & topped with pine nuts	
<b>Grilled Lamb, Caramelised Pear &amp; Haloumi Salad</b> .....	<b>22.50</b>
Mesclun, red onion, cherry tomatoes, baby spinach leaves & pearl cous cous topped with grilled lamb, haloumi & caramelised pear, tossed in a honey mustard dressing (Vegetarian Option Available) <b>add avocado for 2.95</b>	
<b>Sand Crab &amp; Prawn Ravioli</b> .....	<b>26.00</b>
Served with creamy garlic, white wine & lemon sauce	
<b>Pork Belly</b> .....	<b>30.00</b>
Crispy crackling pork belly served with seasonal vegetables, apple compote & an apple cider jus	
<b>Barramundi</b> .....	<b>27.50</b>
Grilled or battered ocean farmed barramundi fillets served with garden salad, fries & tartare sauce	
<b>Braised Lamb Shank</b> .....	<b>26.50</b>
Red wine & thyme jus served with caramelised onion, steamed broccolini & creamy potato bake	
<b>Glazed Chicken Breast</b> .....	<b>27.00</b>
Served with saffron rice, pistachios, raisins, almonds, pomegranates & a creamy spinach sauce	
<b>Atlantic Salmon (gfa)</b> .....	<b>28.50</b>
250g Atlantic salmon served on a sweet potato rosti, topped with a finger lime & yoghurt dressing & fresh asparagus	
<b>Straight from the Pasture</b>	
All steaks come with a choice of beer battered fries and garden salad or steamed vegetables & mash plus your choice of sauce (Mushroom, Pepper, Red Wine Jus & Creamy Garlic-gf)	
<b>Rump 250gm</b> .....	<b>28.00</b>
<b>Rump 500gm</b> .....	<b>37.00</b>
<b>Sirloin 300gm</b> .....	<b>35.00</b>
<b>MSA Eye Fillet 200gm</b> .....	<b>36.50</b>
Due the lean cut of an eye fillet steak chef recommends not serving to well-done	

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## SIDES ~ PLEASE ASK OUR FRIENDLY STAFF ABOUT TODAY'S BLACKBOARD SPECIALS

**Fresh Garden Salad** 4.50 | serve of **Steamed Vegetables** 5.00 | **Garlic Prawns** 6.50

**Avocado** 2.95 | **Homemade Mash** topped with garlic butter 4.50

**Beer Battered Fries** with aioli (v) 9.00 | **Wedges** (v) with sour cream & sweet chilli sauce 10.00

**Sweet Potato Fries** with chipotle mayo 10.00

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# pizza and dessert

## PIZZA

- Vegetable Deluxe (v)** ..... **24.00**  
Napoli, bocconcini, mozzarella, spinach, Spanish onion, roasted capsicum, tomatoes & mushrooms finished with a drizzle of pesto
- Hawaiian** ..... **23.00**  
Napoli, mozzarella, ham, pineapple
- Spanish Style Pizza** ..... **26.00**  
Sofrito tomato sauce, chorizo sausage, Spanish onions, guindilla peppers, black olives, red capsicum, manchego & mozzarella cheese, topped with fresh rocket
- BBQ Chicken** ..... **25.00**  
Napoli, mozzarella, chicken, bacon, roasted capsicum, mushrooms, red onion & BBQ sauce
- Carne** ..... **26.00**  
Napoli, mozzarella, chorizo sausage, bacon, salami, ground beef, Spanish onion & BBQ sauce
- Margherita (v)** ..... **22.00**  
Napoli, mozzarella, bocconcini, grape tomatoes & fresh basil

*Gluten free pizza bases available*

## KIDS

*12 years & under*

*Served with kids soft drink or juice*

- Kids Ham & Pineapple Pizza** ..... **10.00**
- Kids Chicken Schnitzel** ..... **10.00**  
Homemade golden brown breaded chicken breast served with your choice of either fries, salad or seasonal vegetables
- Kids Pasta** ..... **10.00**  
**Choose from:** Penne pasta with chicken in a tomato napolitana & cheesy mozzarella sauce **or;** Cheesy bacon carbonara
- Kids Chicken Parmigiana** ..... **10.00**  
Chicken schnitzel topped with napoletana sauce, ham & cheese, served with your choice of either fries, salad or seasonal vegetables
- Kids Fish** ..... **10.00**  
Crumbed whiting fillets, served with your choice of either fries, salad or seasonal vegetables

## DESSERT

- Triple Choc Mousse** ..... **8.50**  
3 delicious layers of homemade milk, white & dark chocolate mousse
- Sticky Date Pudding** ..... **10.00**  
Served with butterscotch sauce & ice-cream
- Raspberry Sorbet & Vanilla Bean Ice-cream** ..... **12.00**  
Served with raspberry coulis & meringue crunch
- Apple & Raspberry Crumble** ..... **12.00**  
Served warm with vanilla ice-cream
- Warm Fudgy Chocolate Brownie** ..... **12.00**  
Served with chocolate sauce, chocolate shards & vanilla ice-cream
- Selection of Cheeses (for 2) (v)** ..... **27.00**  
Wattle Valley Goats Cheese, Milawa blue, vintage cheddar, Whitestone NZ & Barossa camembert, fig paste, peach chutney & seasonal fruit, served with crackers  
*\*Cheeses may vary due to availability*

**Selection of tea, coffee & liqueurs available**

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