



Garlic Bread		8
Trio of Dips - Turkish bread served warm with a selection of Tapenade & Dips	For 2-3	16
	For 4-6	20
Plain Caesar Salad with Parmesan Cheese, Cos Lettuce, Bacon, Egg and Crouton		17
Chicken Caesar Salad		23
Peking Duck Salad with citrus and crispy noodles		24
Goats Cheese Tart with asparagus and a rocket roast pumpkin salad		17.9
Steak Sandwich with minute Steak served on a Turkish Bun with Lettuce, Cucumber, Fried Onion Rings and a Bush Tomato Relish with fries		19
Vegetarian - Char-grilled Vegetable Stack with Bococini & Potato Rosti with Rocket Pesto (GF, V)		26
Atlantic Salmon - Pan-seared Fillet of Salmon resting on julienne of vegetable, Capers, Asparagus and dressed with a Lemon Beurre Blanc Sauce		36
Salt and Pepper Calamari with both Garlic Aioli & Sweet Chilli Sauce, Lemon and Salad		29
Steak Dianne Eye Fillet medallions sautéed with garlic Brandy and cream sauce, served with seasonal vegetable and pommes dauphine		33
Pork belly with truffle mash and seasonal vegetables served with mustard sauce		26.90
Garlic Prawns – Pan Seared and finished in a rich Garlic Cream sauce and served with Jasmine Rice		30

KID'S MENU

Chips		7
Chicken Nuggets with chips		9
Crumbed Whiting fillets with chips		9

DESSERTS

Chef's Choice Dessert of the Day		9
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ALL DAY DEVONSHIRE TEA

2 Scones, Strawberry Jam & Whipped Cream Served with Pot of Tea or Coffee		9
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ONE ACCOUNT PER TABLE



Wine List

WHITE WINES

GL / BT

Dry Whites

Semillon Sauvignon Blanc (dry)	\$9 / \$30
Verdelho (fruity dry)	\$8 / \$28
Unwooded Chardonnay (semi-sweet)	\$8 / \$28

Sweet White

Wizard White	\$8 / \$28
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RED WINES

GL / BT

Dry

Cabernet Merlot	\$9 / \$30
Shiraz (fruity dry)	\$10 / \$34

Semi Sweet and Sweet

In the Pink Rose	\$8 / \$28
Revelation Red	\$8 / \$28
Seduction	\$8 / \$28
A Splash of Pink (moscato)	\$8 / \$28

SPARKLING WINE

GL / BT

Bubbles of Red	\$7 / \$27
Sparkling NV Brut	\$6 / \$25

SPIRITS- standard

\$9

Please note that some vintages & wines are subject to change without notice due to supply.

Wine is served to a standard of 150mls and spirits to a standard of 30ml.

Beverage List

HOT BEVERAGES

(Soy Milk, Double Shot & Mug: extra 50¢)

Long / Short Black	\$3
Flat White	\$4
Cappuccino	\$4
Café Latte	\$4
Hot Chocolate	\$4.5
Tea (pot for one)	\$3.5
Herbal Teas (pot for one)	\$3.5
<i>Lemon, Camomile, Green & Peppermint</i>	

COLD BEVERAGES

Coke, Coke Zero & Lemonade	\$3.8
Lemon Lime & Bitters	\$3.8
Sparkling Mineral Water	\$4.0
Soda Water	\$3.8
Orange Juice	\$3.5
Iced Chocolate	\$5.5
Iced Coffee	\$5.5
Apple Poppers (kids)	\$2.5

BEER

Beer	\$6
<i>Hahn Light, XXXX Gold, Tooheys New</i>	
Crown Lager	\$7
Corona	\$8