



## Menu

[Available for Dinner 5.30 – 8.30 7 days]



<b>Seafood Catch</b>	<b>28.00</b>
Beer battered flake, Chermoula prawn and scallop skewers, and chilli salt squid. Served with fries, a garden salad, and a garlic aioli.	
<b>Seafood Pie</b>	<b>22.00</b>
Hearty seafood ragout, saffron valoute topped with a puff pastry lid and side salad.	
<b>Chilli Salt Squid</b>	<b>21.00</b>
Scored and dusted in a spiced chilli salt, finished with a tangy lemon, lime and palm sugar dressing. Served with fries and a garden salad.	
<b>Chicken Parmagiana</b>	<b>21.50</b>
Chicken schnitzel topped with shaved ham, mozzarella and Napoli sauce. Served with fries and a garden salad.	
<b>Grain fed scotch fillet – 300g</b>	<b>27.50</b>
Prime Australian beef, char grilled to your liking and served with fries and salad with your choice of sauce or butter	
▪ <b>Sauces</b> - Red wine gravy, Mushroom and rosemary sauce, mixed pepper sauce, whipped garlic butter	
<b>Chicken &amp; Sage Gnocchi</b>	<b>22.50</b>
Pan fried Chicken breast pieces with bacon, garlic and onion. cream and sage reduction.	
<b>Smoked chicken salad</b>	<b>20.50</b>
with warm roasted pumpkin, prosciutto, rocket and parmesan.	



**Tea & Coffee**

Short black, long black or Macchiato	3.20
Cappuccino, Flat white or Café latte	3.70
Mocha or Hot chocolate	3.70
Decaf or Mugs - Add 50c	
Iced Chocolate or Iced Coffee	5.50
Cafe Affagato A scoop of Vanilla Ice Cream served with a shot of hot espresso	10.00
Liqueur Affagato A scoop of Vanilla Ice Cream served with a shot of hot espresso and a liqueur of your choice.	5.50
Liqueur coffee <u>Some suggestions...</u> Frangelico, Kahlua, Baileys, Tia Maria, Jameson's Irish whisky, Drambuie or Cointreau	8.00
Pot of Tea English breakfast, Earl grey, Lemon, Peppermint, Green, Chamomile, Darjeeling	3.70

