

# Dinner Small Plates

Sourdough with house made cultured garlic butter

8.5

Soup of the Day served with toasted bread (VG/ DF/ GFA)

16

Warm Mixed Mediterranean olives (GF/ DF/ VG)

C

Sesame Crusted Seared Tuna served with charred broccolini and topped with kabayaki sauce (GF)

20

Seared Steak, cooked medium rare, sliced and served with Asian ginger dressing and alfalfa (GF)

20

Potted Duck Pâté served with balsamic onion jam and toasted sourdough (GFA)

20

Crispy Chicken Wings dressed in your choice of Hot Buffalo / 41° South Ginseng Spice / BBQ/ Honey Soy/ Ranch sauce (GF/ DFA)

18.5

Squid tossed with 41° South Ginseng Spice (DF/ GFA)

## Larger plates

Creamy Corn Risotto served with charred corn, Ashgrove parmesan and smoked paprika (VGA/GF)

20/28

Westbury Gourmet sausages served with creamy mashed potato, grilled broccolini and a red wine jus (GF/ DFA)

32

Wild Tas Venison sous vide to medium rare served with roast veg, celeriac puree and finished with a cranberry jus (GF)

41

Cos Wedge Salad with ranch dressing and served with your choice of;

- Pickled onion, crumbled feta and toasted seeds, or
- Crumbled blue cheese, crispy bacon and pangrattato

21

Market fish with chips, salad, tartare sauce and lemon wedge served battered, baked or crumbed (DF/ GFA)

29.5

### **Old Time Favourites**

300g Porterhouse Steak served with hand cut French fries tossed in truffle oil, and served with market veg, topped with house made red wine jus (GF/DF)

43

House Crumbed Chicken Schnitzel served with chips, salad and your choice of; Gravy, mushroom sauce or garlic cream sauce

## Specially for the Kids (and the Nanna's)

Kids bolognaise (GFA)

16

Market fish served with chips and salad and tartare sauce (DFA)

16

Kids Schnitzel served with chips and gravy

16.5

Bowl of chips (GFA)

6/9.5

#### Sides

Truffled Fritz (GF)

10

Potato mash (GF)

q

Side of grilled broccolini (GF/ VGA)

7

Side slaw salad (GF/VGA)

7

Bowl of sweet potato chips (GFA)

7.5/11.5

#### **Dessert**

Brownie served with choc grenache, freeze dried raspberries and vanilla ice cream (GF)

17

Sticky Date Pudding served with butterscotch sauce and vanilla bean ice cream (GF)

17

Kids Ice cream with choice of topping

5

Affogato with your choice of Frangelico/ Baileys/ Kalua/ Tia Maria/ Non-alcoholic Lyre's coffee Liqueur (GF/ DFA)

16

Plus, a selection of cakes and slices in the cake fridge, please ask staff for the gluten free options.

Please speak to your wait staff for any dietary requirements. We cater for vegetarians, gluten free, dairy free and vegans wherever possible,