



# M E N U

## Starters

<b>garlic sourdough bread</b>	\$6
<b>garlic and cheese sourdough bread</b>	\$8
<b>trio of dips.</b> grilled house made pita bread. v. vg option available	\$16
<b>hand crumbed camembert</b> with cranberry glaze. v	\$16
<b>duka spiced calamari</b> with sweet chilli lime mayo. gf	\$16

<b>chargilled octopus</b> with olive oil, lemon, fresh herbs. gf	\$20
<b>crispy pork belly</b> bites with pineapple, ginger and chilli jam, herb salad. gf	\$16
<b>duck spring rolls</b> with asian style dipping sauce	\$18
<b>chargilled sousoukakia</b> , blended pork and beef rissoles, mild chilli napoli & tzatziki. served in a pan. gf	\$16

## Salads

<b>garden</b>	\$16
mesclun, cherry tomatoes, lebanese cucumbers, spanish onions, bell peppers toasted flaked almonds, honey mustard dressing. gf. v. vg option available.	

<b>m&amp;m</b>	\$18
mango, mesclun, macadamia, cherry tomatoes, red onion, honey mustard dressing. gf. v. vg option available.	

<b>greek</b>	\$16
mesclun, cucumber, capsicum, red onion, kalamata olives, feta. oregano, honey balsamic dressing. gf, v. vg option available.	
<b>greek village</b>	\$18
tomatoes, continental cucumbers, red onion, capsicum, mint, virgin olive oil. gf. v. vg.	
add chicken	\$6
prawns	\$8
calamari gf	\$6

## Pasta & Risotto

<b>pumpkin, spinach and mushroom risotto</b>	\$20
in napoli sauce, parmesan. gf v. vg option available.	

<b>prawn &amp; chorizo</b>	\$22
butter, leek, mild chilli, garlic, lemon, spring onion. parmesan. gf option available.	

## Mains

<b>eggplant stack</b>	\$25
layered eggplant, zucchini, brown mushroom, spinach, mozzarella, napoli gf. v. vg option available	
<b>twice cooked pork belly</b>	\$30
mash, broccolini, poached pear jus.	
<b>crispy skin barra</b>	\$30
spanakorizo, broccolini, lemon & virgin olive oil dressing. gf	
<b>curry of the day</b>	\$26
served with coconut rice. gf	

## Sides

side of chips gf	\$8
side of seasonal vegetable	\$6
side of garden salad	\$6
side of chefs coconut rice	\$6
side of mash potatoes	\$6
side of gravy gf	\$2
extra sauces	\$2

## From the Grill

<b>300g grass fed scotch*</b>	\$40
chips & salad or roast vegetables. gf	

<b>300g grass fed rump*</b>	\$36
chips & salad, or roast vegetables. gf	

\*cooked to your liking served with your choice of gravy, traditional brown, mushroom, pepper, red wine. gf gravy available

add 5 prawns in a creamy garlic sauce. gf	\$8
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<b>lamb cutlets</b>	\$35
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mediterranean spiced, mash, roast vegetables, red wine gravy. gf option available

<b>chargrilled marinated chicken</b>	\$28
breast stack, bacon, avocado, hollandaise on mash and roast vegetables. gf.	

## Desserts

<b>new york baked cheesecake,</b> mango coulis, whipped cream.	\$14
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<b>chocolate mud cake,</b> raspberry and mango coulis, whipped cream. gf	\$14
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<b>pavlova,</b> mixed berry compote, ice-cream. gf	\$14
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<b>sticky date pudding,</b> ice-cream.	\$14
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## Kids Menu

\$15 - served with tomato sauce and glass of postmix.

**150g scotch fillet** chips and salad.

**battered barra chips** and salad.

**chargrilled chicken** tenderloins chips and salad.

**spaghetti bolognese,** parmesan.

**beef sausages** and chips & salad.

<b>bowl of ice-cream</b>	\$5
choc, caramel or strawberry topping.	

