



Breads

Roasted garlic and melted cheese ciabatta roll (V)	\$ 9.00
Olive and sundried tomato foccacia with sides of vintage cheddar and red wine and parsley butter (V)	\$13.00
Herb buttered cob loaf served with sides of smoked salmon, caper cream cheese and pickled fennel	\$16.00
Pizza topped with prosciutto, buffalo mozzarella, port onion jam, rocket and fresh pear	\$21.00

Entrées

Soup of the Day - see Today's Specials	\$ 7.50
Potato and parmesan hash brown served with beetroot relish, toasted chilli walnuts and parsley and sumac salad (V) (GFA)	\$12.00
Sichuan peppered chicken spring rolls with a radish salad and sweet and sour dipping sauce	\$12.00
Moroccan spiced calamari served on a chick pea and corn fritter, finished with a creamy citrus dressing (GFA)	\$14.00
Honey tempura sesame prawns served with a bean shoot and papaya salad, soya dressing and ginger mayonnaise	\$16.00
Cumin spiced lamb fillets on hummus with Iranian dates, crumbled goats cheese and crispy tortilla (GFA)	\$18.00

Salads

Traditional Garden Salad (V), (GF)	\$14.00
Greek Salad - mixed lettuce, fresh tomato, red onion, cucumber, kalamata olives and feta cheese, finished with an oregano, lemon and olive oil dressing (V), (GF)	\$16.00
Add grilled chicken breast or panko calamari	\$ 9.00

Please advise our friendly wait staff of your dietary requirements



Pasta and Risotto

All served with shaved parmesan cheese and a fresh lemon wedge

Choose your base: spaghetti, risotto (GF), gnocchi

Choose your sauce:

Pumpkin, spinach, black olives, mild red chilli peppers and feta in a tomato and basil sauce (V)	\$21.00
Smoked chicken, mushrooms and broccoli in a white wine garlic cream sauce.	\$22.00
Pan fried Atlantic salmon and prawns with green peas and spinach in a tomato and Cajun onion sauce	\$25.00

Mains

Sautéed dukkah spiced tofu and spinach accompanied by a traditional Lebanese lemon and lentil soup with grilled flat bread, pistachio pesto and minted yoghurt (V)	\$23.00
Grilled lemon peppered chicken breast served with sautéed spinach and prosciutto, a parmesan and chive hash brown and garlic cream sauce (GF)	\$29.00
Atlantic salmon on a Moroccan spiced pea and potato mash with lime and roasted garlic cream sauce (GF)	\$34.00
Slow roasted pork belly with braised brandied apple, creamy potato mash and green beans finished with a pink peppercorn jus (GF)	\$35.00
Scotch fillet or Porterhouse steak (300- 350gr) cooked to your liking, served with smokey paprika dusted potato, boccolini and port onion jam with a Dijon cream sauce (GF)	\$36.00

Traditional Favourites

Spaghetti bolognese topped with fresh shaved parmesan	\$21.00
Grilled or beer battered barramundi served with chips and salad or vegetables	\$23.50
Slow braised lamb shank with mashed potato and green beans in rich red wine and herb gravy	\$24.00
Chicken Parmigiana: Chicken breast schnitzel topped with ham, Napoli and melted cheese with chips and salad or vegetables	\$24.00
Mexican Chicken Parmigiana: Chicken breast schnitzel topped with salsa, melted cheese, sour cream, guacamole, jalapenos, and corn chips served with chips and salad	\$24.00
Leleans 3 Fry: Tempura prawns, panko calamari and beer battered barramundi with salad and chips	\$29.00

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Side Orders

Fresh chilli	\$ 2.00
Side of gravy, peppercorn or mushroom sauce	\$ 2.50
Small bowl of chips, Petite garden salad (GF, V)	\$ 3.50
Bowl of chips with Cajun mayonnaise (V)	\$ 7.00
Sautéed seasonal greens (GF, V)	\$ 8.00

Children's Menu - Strictly under 12 years old only, includes a complimentary drink and dessert \$13.00

Spaghetti bolognese with shaved parmesan
Cheeseburger served with chips <u>OR</u> carrot and broccoli
Hawaiian pizza
Half chicken Parmigiana served with chips <u>OR</u> carrot and broccoli
Chicken breast nuggets served with chips <u>OR</u> carrot and broccoli
Panko crumbed calamari rings served with chips <u>OR</u> carrot and broccoli
Battered fish served with chips <u>OR</u> carrot and broccoli

Children's dessert choices are 'frog in the pond' or 'snakes in the snow'

House Made Desserts

New York cream cheese mousse with 5 spice wafer biscuits and mixed berries	\$ 7.50
Vanilla ice-cream and chocolate fudge sundae (GF)	\$ 8.50
Apple, lemon curd and white chocolate crumble with Maraschino cherries and double cream	\$ 8.50
Jaffa fudge cake with orange glaze, Tuscany dark chocolate ganache and double cream	\$ 9.50
Irish Sundae - Rum and raisin ice cream with butterscotch sauce, ganache, whisky and whipped cream	\$10.50
Affogato - Vanilla ice cream with a shot of espresso pour over and chocolate praline	\$10.00
Add Liqueur	\$14.00

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