



Breads

Roasted garlic and melted cheese <u>or</u> Herb and parmesan ciabatta roll (V)	\$9.00
House made foccacia with sides of raspberry glaze, olive oil, sea salt and roasted fennel seeds (V)	\$9.00

Entrées

Soup of the Day - see Today's Specials	\$7.50
Cumin spiced chicken breast served on hummus with Iranian dates, crumbled goats cheese and crispy tortilla (GFA)	\$14.00
Pumpkin pie with pistachio chilli toffee, pomegranate molasses and chervil (V)	\$14.00
Panko crumbed calamari served with a sunomono salad, pickled ginger, miso mayonnaise and a wasabi and soya dressing	\$15.00
Lamb Samosa(4) served with Harissa yoghurt, fresh mint and a coriander chutney	\$17.00
Pan fried scallops atop spiced beetroot with mascarpone cheese, champagne and mango vinaigrette and crispy prosciutto (GF)	\$18.50
Chef's seafood tasting plate: Sesame soya tuna Carpaccio, oyster natural, seared scallop, Mascarpone cheese and crispy prosciutto finished with a champagne and mango vinaigrette(GF)	\$19.50

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:

Roasted pumpkin, sun dried tomatoes, macadamia nuts and spinach in a white wine garlic and basil cream sauce (V)	\$21.00
Chicken, forest mushrooms and green beans with fresh sage in a white wine garlic cream sauce	\$22.00
Swordfish and prawns with green peas, spinach and fresh chilli in a Napoli and dill sauce	\$25.00

Mains

Egyptian spiced eggplant served with grilled polenta, Roma tomato, chilli labna, mint chutney and charred flat bread (V)	\$23.00
Herbed chicken breast with baked 5 spice cauliflower, wilted spinach, charred potato and a green olive, lemon and tahini tapenade (GF)	\$29.00
Atlantic salmon steak served with minted pea puree, chive hash brown, sun dried tomatoes and Cajun cream sauce (GF)	\$34.00
Slow braised pork belly with a warm pumpkin, pine nut and sultana salad, green beans and a port onion jus (GF)	\$35.00
Scotch fillet or Porterhouse steak (300- 350gr) cooked to your liking, with garlic buttered thick cut house chips, petite garden salad, relish and a rich red wine jus (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

Cream cheese mousse with sesame seed wafer, fresh mint, dried cranberries and papaya	\$ 8.50
Vanilla ice-cream and chocolate fudge sundae (GF)	\$ 8.50
Warm chocolate mud cake served with macadamia semifreddo, raspberry syrup and double cream	\$ 9.50
Warm caramel and rhubarb cake served with butterscotch sauce, fresh strawberries and cinnamon cream	\$ 10.50
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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