



Breads

Roasted garlic and melted cheese <u>or</u> Herb and parmesan ciabatta (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	\$ 8.00
Green pea and sweet corn fritters with a side of pineapple relish (V)	\$12.00
Panko crumbed calamari served with a Portuguese mayonnaise	\$13.00
Lamb Samosa(4) served with Harissa yoghurt, fresh mint and a coriander chutney	\$16.00
Salt and pepper prawns with a fresh mango salsa and ginger mayonnaise	\$18.50
Seared scallops with cinnamon pumpkin puree, candied chilli walnuts, chervil and olive oil (GF)	\$19.00
Half a dozen Oysters	Natural (GF) \$21.00 Kilpatrick (GF) \$23.00

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
Atlantic Salmon and prawns with broccoli, spinach and mild fresh chilli in a cream and dill sauce	\$25.00

Please advise our friendly wait staff of your dietary requirements



Mains

Mexican chickpea ragout served with a fresh red pepper, onion, tomato and coriander salad, garlic flat bread and sour cream (V) (GFA)	\$23.00
Grilled lemon peppered chicken breast served with sautéed spinach and crispy prosciutto, a parmesan and chive hash brown and garlic cream sauce (GF)	\$29.00
Moroccan spiced Atlantic salmon steak served on sautéed potatoes, capsicum and spinach finished with a chilli lime dressing (GF)	\$34.00
Slow braised pork belly with green beans and creamy potato mash topped with herbed jus and port onion jam (GF)	\$35.00
Scotch fillet or Porterhouse steak (300- 350gr) cooked to your liking, house chips, petite garden salad, relish and a rich red wine jus (GFA)	\$36.00

Traditional Favourites

Traditional Garden Salad or Greek salad (V), (GF)	\$16.00
Add grilled chicken breast or panko calamari	\$ 9.00
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	\$25.00
Satay Parmigiana: Chicken breast schnitzel topped with Chefs satay sauce, pineapple, melted cheese and fried shallots served with chips and salad	\$25.00
Mexican Chicken Parmigiana: Chicken breast schnitzel topped with salsa, melted cheese, sour cream, guacamole, jalapenos, and corn chips served with chips and salad	\$25.00
Leleans 3 Fry: Salt and pepper 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 panna cotta with sesame seed wafers and caramelised mango (GFA)	\$ 8.50
Vanilla ice-cream and chocolate fudge sundae (GF)	\$ 9.50
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	\$ 9.50
Irish Sundae - Rum and raisin ice cream with butterscotch sauce, ganache, whisky and whipped cream	\$12.50
Affogato - Vanilla ice cream with a shot of espresso pour over and chocolate praline	\$10.00
Add Liqueur	\$14.00

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