



## 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

## 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
<b>Add</b> 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
<b>Add Liqueur</b>	\$14.00

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