

DINNER MENU

From Farm to Grill

**300g Porterhouse** \$36.00  
*w/ Sage and Garlic Potatoes, Broccolini & Red Wine Jus*

**350g Ribeye Fillet** \$44.00  
*on Bacon & Mustard served with Brussel Sprouts & creamy mash potato*

Add on

**Cauliflower Gratin** \$9.50  
*w/ Truffle Oil and Indian Spices*

**Sautéed Broccolini** \$10.00  
*w/ Lemon Zest Ghee cracked Pepper & Pancetta*

**Smashed Potatoes** \$8.50  
*w/ Garlic Aioli, Sage & Kalamata Olives*

"Right Food, Right Attitude"

**DINNER MENU**

**Main**

**Pork Belly** \$31.00

*Poached in coconut, lemongrass & cider  
w/ Lemon sautéed Broccoli & Apple Slaw*

**Blackened Barramundi & Prawn Duo** \$38.00

*w/ Mango and Citrus Salsa accompanied by a chargrilled Corn and  
Heirloom Tomato*

**Aromatic Herb Marinated Chicken Thigh** \$30.00

*On a chargrilled Vegetable Cous Cous with Extra Olive Virgin Oil*

**Cauliflower Steak** \$24.00

*Rubbed with a Pistachio Butter, served with Brown Butter Sauce &  
charred Broccoli Salad*

**Seafood Marinara** \$35.00

*Sautéed Scallops, Mussels, Fish & Prawns in a Napoli Sauce*

**Chickpea Curry** \$26.00

*w/ Jasmin Rice Labna & Rocket Pesto*

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DINNER MENU

Entrée

**Chilli Szechuan Calamari** \$16.00

*w/ Green Paw Paw Salad*

**Garlic Pizza** \$15.00

*Parmesan cracked Pepper and Fetta topped Pizza Bread with Rocket*

*Leaves*

**BBQ Local Prawn Cutlets** \$20.00

*w/ Citrus & Mango Salsa*

**Bruschetta** \$13.50

*Fine diced Tomato and Spanish Onion on a grilled Bread with Basil*

*Pesto, Balsamic Glaze and shaved Parmesan*

**Mushroom Sliders** \$16.00

*w/ sundried Tomatoes & Garden Herbs, Rocket Pesto & Beetroot*

**Pan Fried Scallops** \$18.00

*w/ Cauliflower Puree and Chorizo Dust*

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