

Shared Entrees

Garlic and Cheese Pizzas

Selection of Mains

Eye Fillet 300g (LG)

Two 150g Oakdale Black Angus eye fillet medallions cooked to your liking, served with chips, salad & choice of sauce

Chicken Scallopini (LG)

Pan fried chicken tenderloins in a creamy white wine sauce with baby spinach & semi-dried tomatoes served on a bed of house made mashed potato

Warm Thai Beef Salad

Tender Thai marinated striploin pieces tossed with mesclun, red onion, carrot, roasted red peppers, bean shoots & cucumber with a sweet Thai reduction dressing, topped with crushed nuts, fresh coriander & chilli

Pumpkin & Pinenut Risotto (LG/V)

Arborio rice, roasted pumpkin, pinenut & baby spinach in a creamy white wine reduction topped with Grana Padano

Herb Crumbed Barramundi

Lightly grilled herb crumbed Barramundi fillets served with roasted chat potatoes, mixed greens & hollandaise sauce

Chicken Parmigiana

Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce & melted cheese, served with chips & salad or seasonal vegetables.

Salt & Pepper Calamari (LG)

Tender flash-fried calamari, lightly coated with sea salt & cracked black pepper, served with chips, salad, and a side of Thai reduction dipping sauce

Shared Dessert

Chef's selection of cakes and slices

(V) = Vegetarian *Concerning all meals labelled (LG) are Low Gluten, the kitchen uses gluten free ingredients to prepare these foods, however there are traces of gluten present in the kitchen where food is prepared.