

### **To start...**

Soup – see you waiter or the specials board for tonight's flavour	10.0
Trio of dips served with crudités & warm bread	16.0
Thai spiced fish cakes with julienne snow peas, bean shoots and a tangy sweet chilli & coriander sauce	12.5
Crispy coconut battered tiger prawns served with a crunchy noodle salad & lemongrass mayonnaise	15.0
Roasted duck & mango salad tossed with chilli, rocket & cucumber ribbons with a lime & sesame dressing	16.5

### **For the kids...**

Pasta tossed with bacon, cream & cheese	12.0
Crumbed chicken tenderloins with chips & salad	12.0
Fish & chips with salad	12.0

### **On the side...**

Garlic & sea salt crispy fried chat potatoes	7.5
Wok tossed Asian vegetables with garlic & ginger	7.5
Garden salad tossed with a red wine vinaigrette	6.5
Crunchy garlic bread with balsamic reduction	6.0

### **Main...**

Char grilled eye fillet on roasted rosemary chat potatoes, green beans & creamy pepper jus	36.0
Slow roasted pork belly rolled with a parsley & lemon stuffing served with potato rosti and a fennel & celery slaw	31.5
Barramundi fillet baked with a capsicum & chilli crust on coriander & lime rice with sautéed baby bok choy	32.0
Kangaroo fillet on roasted beetroot tossed with walnuts, fetta & sweet potato chips topped with rocket aioli & beetroot reduction	29.9
Lemongrass, lime & chilli chow mein noodles, wok tossed with tiger prawns, baby corn, bok choy, carrot, capsicum, bean shoots & fresh coriander	29.5
Spiced chick pea patty stacked with roasted eggplant, tomato & pumpkin crescents topped with a rocket & grilled vegetable salad	26.5

**To finish...**

Raspberry shortcake topped with Chambord cream & toffee shards 12.0

Lime & coconut crème brulee served with biscotti 12.0

Trio of chocolate liqueur tartlets: 13.5  
Frangelico & white chocolate, Tia Maria & milk chocolate, Cointreau & dark chocolate  
drizzled with coulis, crushed raspberries, mint & candied orange peel

Vanilla panna cotta layered with rosewater jelly 12.0

Sticky date pudding served with butterscotch sauce & cream 12.0

Or try a cocktail for dessert...

## Drinks

### Hot Drinks

Cappuccino, Cafe Latte, Long Macchiato, Flat White, Long Black	3.85
Espresso, Short Macchiato	3.5
Chai Latte	4.5
Vienna, Mocha	4.0
Liqueur Coffee – with your choice of flavour	8.5
Strong or Double Shot Coffee	0.5
Mug	0.5
Soy or Decaf	0.3ea
English Breakfast, earl Grey, Irish Breakfast, Peppermint, Green or Lemon	3.95
Blossom Tea	
Hot Chocolate	5.0
Real Hot Chocolate – White or Milk	6.5
Marshmallows	0.5

### Cold Drinks

Juice - Apple, Orange, Pineapple, Tomato, Cranberry	4.5
Soft Drink – Lemonade, Cola, Lemon Squash, Diet Cola, Dry Ginger,	3.5
Raspberry Lemonade	
Lemon, Lime & Bitters or Bitters, Lime & Soda	3.7
250ml & 750ml Mineral Water – Sparkling, Still	3.5 / 5.5

### Beer

Cascade Light	5.0
Becks Lager	8.0
Crown Lager	7.5
Kilkenny	8.5
Pure Blonde	6.5
Pipsqueak Cider	8.5
Boags Premium Lager	6.5
Corona	8.0
Coopers Sparkling Ale	7.5
Stella Artois	8.0
Victoria Bitter	6.0

## **Wine**

### **Red**

The Riddle Shiraz Cabernet	South Australia	6.5	25.0
Mojo Shiraz	Stirling SA	8.0	34.9
The Bandit Shiraz Tempranillo	Middle Swan SA	8.5	39.5
Tigers Tale Cabernet Merlot	Margaret River WA	8.5	39.5
Tintara Cabernet Sauvignon	McLaren Vale SA	9.0	44.0
Sticks Pinot Noir	Yarra Valley VIC	8.5	39.5
Entourage Rose	Barossa Valley SA	8.0	34.9

### **White**

The Riddle Chardonnay	South Australia	6.5	25.0
E Bass Riesling	Eden Valley SA	8.5	39.5
Taku Sauvignon Blanc	Marlborough NZ	8.5	39.5
Catalina Sounds Sauvignon Blanc	Marlborough NZ	9.0	44.0
The Riddle Late Harvest	South Australia	7.5	28.5
Sticks Pinot Grigio	Yarra Valley VIC	8.0	34.9

### **Sparkling**

The Riddle NV Brut Reserve	South Australia	6.5	25.0
Bennets Lane NV	Harndorf SA	8.0	34.9
Yarra Burn Cuvee Brut	Yarra Valley VIC	8.5	39.5

### **Dessert**

Mitchell Nobel Semillon	Clare Valley SA		39.5
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**BYO – Wine Service Charge \$9.5 per bottle**