

Entrée

<i>Fresh House Made Soup served with ciabatta bread</i>	8.50
<i>Ranges Plate – a selection of dips, prawns, olives, fetta cheese and salad served with ciabatta bread (suitable for 2)</i>	20.90
<i>Bruschetta – Toasted Italian bread topped with a chunky tomato tapenade and herb fromage</i>	11.90
<i>Prawn Wontons filled with water chestnuts and ginger served with a red capsicum, green onion and bean shoot salad</i>	15.90
<i>Deep Sea Scallops served on Japanese pancakes with sweet soy sauce and spring onions</i>	15.90
<i>Peppered Beef Salad served rare and tossed with mixed leaves, capsicum, Spanish onions and cherry tomatoes</i>	14.90
<i>Steamed Rice Noodle Rolls filled with chicken and vegetables on a bean shoot and coriander salad with a sweet chill and ginger dipping pot</i>	15.90
<i>Three Cheese Aranchini served on shredded baby spinach, Spanish onion and basil drizzled with a seeded mustard aioli</i>	12.90

Kids

<i>Fish and Chips</i>	
<i>Spaghetti Carbonara</i>	
<i>Chicken Nuggets and Chips</i>	
<i>With choice of soft drink & ice cream</i>	12.95

Mains

<i>Chermoula Marinated Lamb Loin</i> on a warm potato salad of green beans, watercress and mint yoghurt topped with sweet potato chips	28.90
<i>Blue Eye Fillet</i> with harrissa crust on sumac coated sweet potato wedges, topped with an avocado, tomato, Spanish onion and mint salsa	27.90
<i>Grilled Eggplant</i> filled with spiced tomato, chickpeas and capsicum topped with a pistachio nut and wild roquette pesto	21.90
<i>Hokkien Noodles</i> tossed with Thai spiced chicken, Asian vegetables, cashews, ginger and bean shoots	24.90
<i>Crispy Skinned Duck</i> breast served on a rice noodle and fried wonton stack with a spicy plum and star anise glaze	29.90
<i>Pork Belly</i> on green beans, Chinese broccoli, garlic and hoi sin topped with palm sugar and chilli sauce	26.90
<i>Char Grilled Eye Fillet Steak</i> served on mash potato and sautéed green beans with a cream and pepper sauce	31.90
<i>Wok Tossed Tiger Prawns</i> with spring onion, baby bok choy and broccolini in a spiced lemon sauce with fragrant jasmine rice	28.90

Sides

<i>Garden Salad</i> with marinated olives and fetta with a citrus vinaigrette	6.50
<i>Wok Tossed Asian Vegetables</i> in a sweet soy sauce	6.50
<i>Crispy Fried Chat Potatoes</i> tossed with sea salt	6.50
<i>Toasted Ciabatta</i> served with balsamic and virgin olive oil	2.00

Dessert

<i>Vanilla Poached Pear and Coconut Tart</i> with a vanilla bean anglaise	12.90
<i>Profiteroles</i> filled with cointreau scented crème patisserie drizzled with chocolate sauce	12.90
<i>Apple and Rhubarb Crumble</i> topped with an oat, hazelnut and maple crust served with vanilla ice cream	12.90
<i>Steamed Raspberry and White Chocolate Pudding</i> served with raspberry coulis and double cream	12.90
<i>Sticky Date Pudding</i> with home made butterscotch sauce served with double cream	9.90
A Trio of lemon, Chocolate and Strawberry Gelati with crisp almond wafers	6.90
<i>Frangelico Affogato</i> with a vanilla bean ice cream and lightly toasted wafer biscuits	9.90
<i>Dessert Plate</i> to share with a selection of profiterole, sticky date, chocolate tort and mini crumble with a choice of chocolate or vanilla ice cream	25.00
<i>Liqueur Coffee</i>	8.50
<i>Cappuccino, Latte, Espresso</i>	3.50

Wines

Red

<i>Hardy's Cabernet Shiraz</i> South Australia	6.95	24.00
<i>Windy Peak Cabernet Merlot</i> Victoria	7.50	29.50
<i>Kangarilla Road Shiraz</i> McLaren Vale SA	7.50	29.50
<i>Ferngrove Frankland River</i> WA	7.50	29.50
<i>Hollicks Coonawarra Cabernet Sauvignon</i> South Australia	8.00	37.50
<i>Granite Hills Merlot</i> Macedon Ranges Victoria	7.50	29.50
<i>Yarra Burn Shiraz</i> Yarra Valley Victoria	9.00	41.90
<i>Penley Estate "Phoenix" Cabernet Sauvignon</i> South Australia	9.00	41.90
<i>Sticks Pinot Noir</i> Yarra Valley Victoria	7.50	29.50
<i>Catalina Sounds Pinot Noir</i> New Zealand	9.00	39.50
<i>Plantaganet Eros Rose</i> Western Australia	7.00	29.50

White

<i>Hardy's Chardonnay</i> South Australia	6.95	24.00
<i>Chapel Hill Unwooded Chardonnay</i> South Australia	7.50	29.50
<i>Brown Brothers Spatlese Riesling</i> Victoria	6.95	24.00
<i>Allinda Riesling</i> Victoria	8.00	35.00
<i>Moondah Brook Verdelho</i> Swan Valley WA	7.50	28.50
<i>Ferngrove Sauvignon Blanc Semillon</i> Frankland River WA	7.50	29.50
<i>Catalina Sounds Sauvignon Blanc</i> New Zealand	9.00	39.50
<i>Norfolk Rise Pinot Grigio</i> South Australia	7.50	29.50
<i>Amberley Chardonnay</i> Margaret River WA	8.00	35.00
<i>Ninth Island Riesling</i> Tasmania	7.50	29.50
<i>De Bortoli Noble One</i> ½ bottle	11.00	45.00

Sparkling

<i>Hardy's Brut Reserve</i> South Australia	6.95	24.00
<i>Bennett's Lane NV</i> Victoria	7.00	24.50
<i>Four Sisters Pinot Noir Chardonnay</i> Victoria	7.00	26.00
<i>Two Hands Moscato</i> South Australia ½ bottle		24.50

BYO Wine Service Charge \$8.50 per bottle

Drinks

Beers

Crown Lager	6.50
Pure Blonde Low Carb	6.00
James Boag Premium	7.00
Victoria Bitter	5.00
Cascade Premium Lager	7.00
Cascade Premium Light	4.00
Corona	7.50
Stella Artois	8.00
Kilkenny Irish Ale	8.00
Beez Neez Honey Wheat Beer	7.00
Becks Lager	7.00
Little Creatures Pale Ale	8.00

Cocktails

Daiquiri – Kiwi, guava or lime bacardi and sugar syrup with your choice of flavour	11.50
Mojito – bacardi with crushed lime and mint, topped with a splash of soda	13.50
French Momo – chambord and vodka with fresh mint and lime topped with soda	13.50
Long island iced tea – vodka, gin, tequila and barcardi built over ice with a splash of citrus and cola	18.00
Champagne cocktail	9.50
Toblerone – a creamy mix of kahlua, baileys and frangelico	13.50
Martinis	12.50
Classic gin or vodka served with a dry twist or olive	
French vodka - chambord and fresh pineapple juice shaken and strained	
Espresso vodka – kahlua and fresh espresso shaken and strained	
Pomegranite – Bombay sapphire, rubis and pomegranite juice gently stirred	
Candy Apple vodka – chambord, apple liqueur with lemon juice	