

To start...

<i>Trio of dips</i>	12
<i>Soup of the day</i>	10
<i>Saganaki with lemon, olives, fetta & croutes</i>	12
<i>Chicken liver pâtè with toasted bread</i>	14

Light meal...

<i>Chilli & garlic pan fried calamari with wombok, capsicum & herb salad, dressed with chilli & lime</i>	16
<i>Chestnut gnocchi with roast pumpkin, semi dried tomatoes, spinach & burnt butter</i>	15
<i>Spicy beef tacos with guacamole, aji & queso fresco</i>	15
<i>Tahini & lemon marinated chicken tenderloins on cous cous with almonds & dried figs</i>	15

Mains...

<i>Dijon & pistachio crusted lamb rump with middle eastern coleslaw & jus</i>	26
<i>Roast pork belly on asian greens with jasmin rice & sticky soy</i>	25
<i>Prawn & chorizo risotto with fresh parsley & parmesan</i>	25
<i>Vegetable stack of roast capsicum, grilled zucchini, eggplant & halloumi in a crispy tortilla shell with pesto</i>	20

Pub fare...

<i>Steak sandwich with bacon, cheese, tomato, aioli, caramelised onion & chips</i>	19
<i>Fish & chips with salad</i>	18
<i>Chicken parmigiana with chips & salad</i>	18
<i>Black angus scotch ~ with chips & salad or mashed potato & seasonal vegetables & mushroom sauce or jus</i>	29.50

Sides...

<i>Seasonal vegetables</i>	8
<i>Chips with aioli & tomato sauce</i>	8
<i>Garden salad</i>	8