

Autumn Menu

Starter

Garlic bread	\$6.00
Fries & tomato sauce OR mango chutney (gf)	\$6.00
Wedges, sour cream & sweet chilli sauce	\$6.00
Bruschetta, baked ciabatta, tomato, balsamic & herbs	\$12.00
Crispy bread, hummus, sundried tomato & cashew, balsamic & olive dip	\$12.00

Entrée

Creamy Potato & Bacon Soup Served with garlic crisps	\$8.00
Pumpkin, Pine Nuts & Feta Salad (gf)	\$16.00
slow roasted pumpkin with grilled vegetables, pine nuts, feta & balsamic reduction	
Add chicken & chorizo sausages (additional \$8.00)	\$24.00
Paradise Ploughman's Platter	e \$14.00 m \$21.00
Pine ham, feta, cheddar, olives, vegetables, pickled onions & warm bread	
Prawn & Saffron Tagliatelle	e \$18.00 m \$26.00
House-made tagliatelle with a light tomato & saffron sauce, with preserved lemon & herbs	
Rice Noodle Stir Fry (gf, v)	veg \$18.00 prawn \$26.00
Rice noodles with choice of vegetable or prawn, house sesame & soy sauce	

~ Reservations Essential ~ Ph: 22177 ~

Please allow for minor menu changes to accommodate seasonal variations



Autumn Menu

Main

- Local Veal Schnitzel** *(gf)* **\$25.00**
Served with mash potato & seasonal fresh vegetables, mustard & herb béchamel sauce
- Herb Grilled Chicken Breast** **\$25.00**
Served on a bed of preserved lemon & green pea risotto with slow roast tomatoes
- Fresh Local Trumpeter** **\$28.00**
Cooked to your liking, grilled, crumbed or battered
Served with chips & salad & accompanied with a side of tartare sauce
- Braised Lamb Shank** *(gf)* **\$28.00**
Braised in a tomato & mushroom sauce, served with soft polenta & seasonal fresh vegetables
- Pan Seared Pork Tenderloin** **\$28.00**
with spring onion & bacon mash, braised cabbage & pepper sauce
- Prime Grilled New Zealand Scotch Fillet** *(gf)* **\$28.00**
Garlic crushed potatoes & fresh seasonal vegetables with your choice of mushroom, green peppercorn, garlic or red wine jus

Dessert

- Vanilla Bean Panna Cotta, with passionfruit sauce & cashew praline *(gf)* **\$9.00**
- Rich Chocolate, Coffee & Ginger Cake, with vanilla ice-cream & berries **\$9.00**
- House-made Meringue, with vanilla cream, passionfruit & berries *(gf)* **\$9.00**
- Trio of house-made ice cream - *ask about today's special flavours* **\$10.00**

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