

CHILLI GARLIC & PARMESAN BREAD

Home Baked Bread smeared with Garlic Butter Parmesan and a Dash of Chilli

\$7.50

BRUSCHETTA

Lightly Toasted Italian Bread topped with Roasted Capsicum, Basil, Olives & Feta drizzled with Garlic oil.

\$11.00

OCEAN SALAD

A selection of the Oceans finest Seafood, Poached in Wine and Butter presented on a Bed of Leafy Greens and Coated with Light Shrimp and Lime Mayonnaise.

\$24.00

GINGERED SCALLOPS

Scallops Sautéed with Roasted Pear, Cherry Tomatoes, Crispy Crunchy Polenta Bites & Roquette Salad, Drizzled with Seeded Mustard and Honey Dressing

\$22.50

BOMBAY CHICKEN

Chicken Tenderloins, Spinach Ribbons & Feta Cheese Gently Poached in Yoghurt & Lemon, with Indian Herbs & Spices. Presented on Oven Baked Rice with a Crisp Poppadom

\$22.00

WARMED SEARED CHICKEN & PEAR SALAD

Seared Chicken Tenderloins, Fresh Pear, Blue Cheese & Prosciutto tossed in a Roquette Leaf Salad and served with Dijon & Walnut Dressing.

\$22.00

SALMON NICOISE

Seared Salmon, Cos Lettuce, Green Beans, Potatoes, Kalamata Olives & Egg, Served in a Light Parmesan & Anchovy Dressing

\$24.00

TANGY BEEF SALAD

Marinated Harvey Beef Strips, Wok Seared with Chilli, Ginger, Garlic & tossed in a Medley of Sprouts, Julienne Vegetables and Cashew Nuts, Citrus and Sesame Dressing.

\$20.00

CREAMY GARLIC CHARDONAY PRAWNS

Local Prawns poached in white wine, Cream & lashings of Garlic, tossed with Tagliatelle Pasta & fresh herbs. **(Optional – Prawns Diablo –as above with fresh Chilli Jam)**

\$20.00

SALT & PEPPER SQUID

Deep fried Baby Squid Seasoned with Sea Salt & Five Pepper Medley. Served with an Asian Coleslaw and Condiments of Chilli Jam & Indian Aioli

\$22.00

HARVEY BEEF SCOTCH FILLET

Grilled to your liking & served with Chunky Fries and a choice of Garlic Cream or Cabernet Jus

\$34.00

ALE BATTERED FISH

Fish of the Day, Battered in Pale Ale & served with Chunky Fries and a Fresh Garden Salad & Home made Tartare Sauce.

\$23.00

SWISS STEAK SANGA

Grilled Scotch Fillet, Melted Swiss Cheese and Mixed Leaf Salad, Served on Home Made Flat Bread with Tangy Tomato & Onion Jam

\$22.00

CHICKEN, DILL & RIB EYE BACON OPEN SANDWICH

Grilled Chicken Breast, Rib eye Bacon, Avocado, Cheese, Roquette & Dill Aioli, Stacked on Toasted Flat Bread accompanied with Fat Fries

\$22.00

If you have any dietary requirements (ie Vegetarian, Vegan, Diabetic or Coeliac etc) please don't hesitate to ask our friendly wait staff.



SIDES

Sautéed Gourmet Potatoes seasoned with Slithers Of Garlic & Pepper Medley	\$6.50
Wedges with Sour Cream and Chilli	\$8.50
Basket of Chips	\$8.00
Oven Baked Rice	\$5.00
Creamed Potatoes	\$5.50
Spinach, Broccoli, Courgettes & Green Beans in Singed Butter	\$9.50
Mixed leaf with Balsamic dressing	\$6.00
Caesar Salad for one	\$8.00
Sicilian Salad (Pumpkin, Red Onion, Tomato, Crumbled Feta, Lebanese Cucumber & Roasted Capsicum)	\$9.50

KIDS MENU – UNDER 14 YEARS ONLY

Chicken Parmigiana	\$14.00
Fish & Chips	\$15.00
Bacon, Cheese & Tomato Homemade Pizza	\$14.00
Creamy Cheese and Bacon Pasta	\$14.00
Vanilla Ice Cream & Topping	\$3.50

DESSERTS – \$12.00

LAMINGTON ICE CREAM - \$11.00

Homemade Ice Cream Rolled in Chocolate and Coconut
(Anya's Famous Recipe)

TOTALLY NUTS

Pecan, Walnut & Macadamia Nut Tart
Served with Home Made Pistachio Ice Cream

WHITE CHOCOLATE MOUSSE

Served with Cointreau Soaked Mixed Berries in a Chocolate Chalice

CHEFS SWEET CHOICE

Dessert of the Week
Changes Weekly

AUSTRALIAN CHEESE BOARD

King Island Triple Brie
Margaret River Vintage Port Cheddar
Australian Hard Blue
Served with Native Fruit Chutney, Crackers & Home Made Bread Sticks
\$18.50

PLEASE SEE OUR WINE LIST FOR SOME DELICIOUS DESSERT WINES & PORTS

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