

## Starters

Focaccia and Semidried Tomato Pup Loaf  
Served with Butter and Olive Oil and Balsamic Dipping Sauce - \$6.50

Soup of the Day - \$8.50

Scallop and Bacon Brochette with Wild Rice Timbale and Hollandaise Sauce - \$18.00

Torta Caprese - Italian dish of Tomato and Bocconcini  
with Onion Marmalade on Puff Pastry - \$17.50

Smoked Salmon and Wonton Stack with Roasted Capsicum and Baby Mesculin  
Dressed with Capers, Sour Cream and Dill - \$17.50

Warm Smoked Quail on Sesame Salad with an Orange and White Wine Vinaigrette - \$18.00

## Mains

Seared Tender Prime Eye Fillet Steak on Steamed Chat Potatoes with Mushroom Sauce  
and Topped with Grilled Bacon, Served with Fresh Seasonal Vegetables - \$33.00

Fricassé of Rabbit with Scrunched Filo Pastry Top and Fresh Seasonal Vegetables - \$29.50

Grilled Chicken Breast Supreme on Creamy Potato Mash Topped with Onion, Black Pepper  
and a Red Currant Glaze, Served with Fresh Seasonal Vegetables - \$27.00

Fettuccini Pasta with Garlic, Ham and Basil Cream - \$24.50

Pork Fillet Medallions Scented with Rosemary, Wrapped in Bacon and Topped  
with a Black Cherry Sauce, Accompanied by Fresh Seasonal Vegetables - \$28.50

Braised Lamb Shanks in Tomato and Port Wine on Potato Mash  
Served with Fresh Seasonal Vegetables - \$28.00

Fresh Local Catch of the Day with Fresh Seasonal Vegetables - \$28.00

# Desserts

Individual Malted Pudding with a Swirl of Chocolate  
Served with Vanilla Ice Cream and Anglaise with Mars Bar Slithers - \$10.50

Miniature Pavlovas Centered with Orange Custard Crème  
Topped with Raspberry Compote and Passionfruit Coulis - \$10.00

Banana Pizza with Honey Ice Cream  
Sweet Pastry Topped with Crème Patissiere, Banana and Marshmallows,  
Baked and Served with Honey Ice Cream - \$11.00

Chilled Espresso and Baileys Cream Mousse  
With Sesame and Poppy Seed Crisps and a Swirl of Raspberry Coulis - \$12.00

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*Piazza D'oro* \$3.80

Espresso, Flat White, Cappuccino, Latte, Mocha, Long Black, Affogato, Macchiato

*The Art of Tea (Loose Leaf)* \$3.80

English Breakfast, Earl Grey, Jasmine Green, Chamomile, Peppermint and Spiced Chai

Vanilla Honey Chai Latte \$4.00

Hot Chocolate with Marshmallows \$4.00

Chocolate Affogato \$6.50

Vanilla Ice cream covered in chocolate and served with a shot of espresso.

A great alternative to a dessert, try with your favourite liquor for an extra \$4.50

*Liqueur Coffee* \$9.00

Irish - Irish Whiskey, Mexican - Kahlua, Jamaican - Tia Maria Roman - Galliano, Prince Charles - Drambuie

Cognac Remy Martin VSOP (60 ml) \$12.00

*Port*

Penfolds Club \$4.00

Hanwood \$5.00

Galway Pipe \$7.00

Grandfather \$10.00

Rutherglen Muscat \$6.00