

To Start

Ciabatta w/ garlic or red wine & herb butter **\$5.50**

Foccacia bread w/ oil & balsamic vinegar **\$4.00**

To Share

Char grilled chili & lemongrass prawns w/ lime aioli (2) (GF) **\$14.50**

Salted barramundi brandade w/ grilled ciabatta & lemon gel **\$12.50**

Tasmanian blue cheese, witlof & walnut salad **\$12.00**

Warm baked ricotta w/ a spinach & semi dried tomato salad **\$12.00**

Seafood

Spaghetti w/ prawns, cherry tomato, spinach, pine nuts & roasted shallots **\$26.00**

Oven roasted salt water barramundi w/ saffron gnocchi & baby clam nage **\$29.50**

Salt and pepper Tasmanian salmon fillet w/ dill potato mash & beetroot pesto **\$28.50**

Pale ale battered flat head w/ shoestring fries, garden salad & lemon caper aioli **\$24.50**

Meat & Poultry

Grilled Eye fillet of beef w/ wild mushroom cake, garden sprouts & confit garlic **\$31.00**

Harissa marinated lamb rump w/ polenta cake, vegetables & shallot & date sauce **\$29.50**

Roasted duck breast w/ rice noodles, coriander & shallots **\$33.00**

Grilled corn-fed chicken breast w/ wombok cabbage, kipfler potatoes & mustard sauce **\$27.50**

Vegetarian

Oven roasted field mushrooms filled w/ buffalo mozzarella, soft polenta & baby spinach **\$24.00**

Open ravioli w/ Mediterranean vegetables, pine nuts & herb pesto **\$24.00**

Crisp Belgian endive filled w/ sweet potato & capsicum on creamy cucumber **\$26.00**

Home made potato & cheese gnocchi w/ artichoke, pine nuts & grana padano **\$26.00**

Sides

Seasonal vegetable w butter, onion & garlic \$7.50

Steamed broccoli, roasted almonds \$5.50

Roquettet & parmesan salad w citrus dressing \$6.50

Wedges w/ sour cream & sweet chili sauce \$7.50

Hand cut chip w/ malden sea salad \$7.50

Desserts \$12.50

Mixed berry & chocolate cheesecake w/ fresh cream & raspberry coulis

Summer berry pudding w/ vanilla sauce & strawberry coulis

Stone fruit crumble w/ raspberry sorbet

Chocolate ganache & pear tartlet

Selection of Australian cheeses w/ dried fruits, cheese straws & crackers **\$14.50**

**Not all ingredients are listed on each menu item due to the menu description. If you have any dietary restrictions please advise and we can make an alternative suggestion to you.*

CHAMPAGNE & SPARKLING

	Glass	Bottle
Foundstone Brut Cuvee - South Eastern Australia	6.50	26.00
Gallagher Duet - Murrumbateman	8.50	45.00
Piper Heidsieck Cuvee Brut - France		120.00

WHITE WINE

	Glass	Bottle
Barren Jack Semillon Chardonnay - Eden Valley, SA	6.50	26.00
Richland Sauvignon Blanc - Riverina, NSW	7.50	29.00
Ant Moore Sauvignon Blanc- Marlborough, NZ		50.00
The Ned Sauvignon Blanc- Marlborough, NZ	9.50	50.00
Oldbury Chardonnay, Southern Highlands		54.00
Gallagher Chardonnay - Murrumbateman, NSW	8.50	39.50
Zoe Riesling - Murrumbateman, NSW	7.50	32.00
The White Viognier - Big Rivers, NSW	7.50	32.00
The Moscato Frizzante - South Eastern Australia		26.00
Richland Pinot Grigio - Riverina , NSW	7.50	30.00
Altitude 676 Rose - NSW	7.50	32.00



RED WINE

	Glass	Bottle
Barren Jack Shiraz Cabernet- Eden Valley, SA	6.50	26.00
Head over Heels Black Shiraz- South Eastern Australia	7.50	32.00
Gallagher Shiraz- Murrumbateman, NSW	9.50	51.00
Mr. Smith Shiraz - SA		52.00
Rising Ground Cabernet Sauvignon - ACT		52.00
Altitude 676 Shiraz Sangiovese - NSW	7.50	32.00
Penfolds Thomas Hyland Cabernet Sauvignon – Magill, SA		50.90
Gallagher Merlot - Murrumbateman, NSW	8.50	38.00
SHW Merlot – Southern Highlands		41.00
Lerida Estate Pinot Noir- Lake George, NSW		52.00

Port

Penfolds Club Port **\$5.00**

Penfolds Grandfather Port **\$12.00**

Cognac

Hennessy VSOP Cognac **\$12.00**

Dessert Wine

Foundstone Raisined Semillion **\$8.00** (glass) **\$29.00** (bottle)



Cocktails

from \$14.40

Long Island Ice Tea - vodka, tequila, gin, rum, triple sec & lemon juice with cola

Cosmopolitan - vodka, cointreau, lime juice & cranberry juice

Negroni - gin, sweet red vermouth and campari

Margarita - tequila, cointreau and lime juice

Black Russian - vodka, kahlua & cola

Harvey Wallbanger - vodka, galliano vanilla & orange juice

Mojito - rum, lime, mint topped with soda water

Rusty Nail - scotch whiskey & drambuie

Fruit Tingle - vodka, blue curacao, raspberry cordial & lemonade

Toblerone - frangelico, kahlua, baileys & cream blended with ice



Liqueur Coffees

Liqueur Affogato \$9.80
30ml of espresso coffee & 30ml of your favorite liqueur poured over a scoop of ice cream (recommended liqueurs: Frangelico, Kahlua, Baileys)

Jamaican Coffee \$8.60
A blend of espresso coffee and 30ml of Coruba rum topped w/ whipped cream & ground coffee beans.

Irish Coffee \$8.60
A blend of espresso coffee and 30ml of Tullamore Dew Irish whiskey topped w/ whipped cream 3 coffee beans (3 coffee beans symbolises good luck)

Mexican Coffee \$8.60
A blend of espresso coffee and 30ml of Kahlua liqueur topped w/ whipped cream and powdered chocolate.

Italian Coffee \$8.60
A blend of espresso coffee, 15ml of Amaretto liqueur & 15ml of Kahlua liqueur topped w/ whipped cream and a drizzle of Amaretto.