

# Twenty ONE FIFTY

## Bread

Garlic Bread (V)	7
Three Cheese Crust (V) Brie, Cheddar & Blue	7
Rosemary and Garlic Crust (V)	7
Assorted Dips with Crusty Sourdough (VG)	7
Basil & Tomato Bruschetta (V) Topped with Persian Fetta	9

## To Start

Soup of The Day Served with a Bread Roll	14
Panko Crumbed Haloumi Served with Wild Rocket, Semi Dried Tomato, Radish, Sunflower Seeds & Balsamic Herb Dressing	15
Sweet Potato Gnocchi With Spicy Chorizo & Sun-Dried Tomato	Entree 17 Main 25
Szechuan Pepper Spiced Calamari (GF) Served with Home-made Sweet Chilli Dipping Sauce	Entree 18 Main 24
Caesar Salad With Bacon, Croûtons, Poached Egg & Parmesan	19
Chicken Caesar Salad	22

## Pasta

Open Lasagne (V) (GF) With Confit of Provençal Vegetables, Rich Tomato Ragout & Buffalo Mozzarella	25
Seafood Linguine With Prawns, Mussels, Calamari, Clams, Tomato & Crispy Saltbush	Entree 19 Main 29

## Mains

Roasted Butternut Pumpkin Risotto (V) (GF) With Baby Spinach, Persian Fetta & Pepitas	25
Butter Chicken (GF) Served with Steamed Rice, Papadum & Mango Chutney	27
Tempura Flathead Fillet Served with Chips, Green Salad & Tartare Sauce	27
Chicken Kiev Served with Creamy Potato Puree, Baby Carrots & Green Beans	27
Cone Bay Barramundi Served with Confit Fennel, Cherry Tomatoes & Salsa Verde	29
Slow Cooked Lamb Shank (GF) Served with Parmesan, Truffle Polenta & Baby Spinach	30
Fish of the Day	30

(V) Vegetarian (G) Gluten Free (VG) Vegan

## From the Grill

Grilled Chicken Breast (GF) Served with Broccolini, Truss Tomato & Baked Baby Potatoes with Egg & Lemon Zest	27
Riverina Grain Fed Sirloin 250g Served with Chips & Salad	33
Grainge Angus Scotch Fillet 350g Served with Chips & Salad	37
Wagyu Rump Marble 6, 250g (GF) Served with Baby Carrots, Asparagus & Potato Puree	38
Grainge Angus T-Bone 400g Served with Chips & Salad	39
Béarnaise Sauce   Diane Sauce	3
Pepper Sauce   Mushroom Sauce   Pinot Jus   Paris Butter	

## On the Side

Steamed Jasmine Rice (GF) (V) (VG)	3
Potato Chips with Rosemary Salt (V)	7
Sweet Potato Chips (V)	7
Garden Salad (GF) (V) (VG)	8
Steamed Seasonal Vegetables (GF) (V) (VG) Tossed in Extra Virgin Olive Oil	9
Chips with Cheeses & Gravy	9

## Something Sweet

Pavlova (GF) Served with Kiwifruit, Passionfruit, Strawberry, Peach & Chantilly Cream	14
Kahlua Brulee Served with Chocolate Coconut Biscotti	14
Belgium Waffles Served with Strawberries, Vanilla Ice Cream & Dark Chocolate Sauce	14
Luscious Flourless Cake Served with Irish Cream & Almond Ice Cream	16
Cheese Platter Double Brie, Cheddar & Blue served with Quince Paste, Fresh & Dried Fruit, Lavosh Crackers & Water Crackers	20
Irish Coffee	11
Jamesons Irish Whiskey, Coffee & Cream	
Cafe Royal	11
Brandy, Coffee & Cream	
Spanish Coffee	11
Grand Marnier, Coffee & Cream	
Roman Coffee	11
Galliano, Coffee & Cream	

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or your party may have.