### **TAPAS**

#### Dips (GFO, V)

House selection | 11.5

#### Corn and Zucchini Fritters (V)

With beetroot and relish | 11.5

#### **Sweet Potato Fries (V)**

With sweet chilli & aioli | 11.5

#### Wagyu Meatballs (GFO)

In a tomato concasse with a side of toasted sourdough | 13.5

#### **Lemon Pepper Calamari (GFO)**

Flash fried with aioli | 12.9

#### **Bruschetta (V)**

Tomato, red onion, fresh basil, parmesan & balsamic glaze | 11.5

#### Arancini Balls (V)

Ask our staff for the flavour | 12.9

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## **MAINS**

#### **Chicken Kiev**

Crispy crumbed chicken breast filled with melted garlic butter topped with a hollandaise sauce. Served with seasonal vegetables & roasted potato or chips & salad | 26

#### Fish Of The Day - See Our Specials Board

Served with house salad & chips OR seasonal vegetables & roast potatoes | 28

#### **Lemon Pepper Calamari**

Crumbed & flash fried, served with house salad & chips | 26

#### **Hopkins River Beef Cheek (GF)**

Tender roast beef with potato mash, green beans & red wine jus | 29

#### Rump Steak (300g) (GF)

Tender and cooked to your liking served with Vegetables and Roast potato or Chips & salad. Choice of a sauce (Mushroom gravy, Gravy, Peppercorn gravy or Garlic butter) | 34

#### **Beef Burger**

Beef patty, bacon, tomato, lettuce, cheese & fried egg with onion jam. Served with chips | 23

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### **MAINS**

#### Pasta & Risotto

#### **Seafood Linguine**

Marinara mix with cherry tomato and chilli in a garlic white wine sauce, topped with fresh basil | 29

#### Tomato & Mushroom Risotto (GF, V)

In a creamy parmesan & spinach sauce with feta & dried tomato | 26.5 Add chicken +4

#### Salads

#### **Moroccan Lamb Salad (GFO)**

Marinated lamb with seasonal roast veggies, spinach, caramelize onion, cherry tomato, feta and tzatziki | 27

#### Go Green Salad (GFO, V, VeO)

Avocado, quinoa, mixed lettuce, roasted pumpkin, mixed seeds & nuts with feta tossed through a honey lemon dressing | 23

Add, grilled chicken/ smoked salmon | 4

#### Sides

Garden Salad | 6 Bowl of Chips | 8 Bowl of seasonal vegetables | 6

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# **DESSERT**

#### **Sticky Date Pudding**

With butterscotch sauce & vanilla ice cream | 13.90

+ Pairs perfectly with our Orange Muscat & Flora dessert wine

#### **Spanish Churros**

Coated in cinnamon sugar & served with warm chocolate dipping sauce & vanilla ice cream | 12.50

#### Affogato(GF)

Freshly brewed espresso & hazelnut liqueur with vanilla ice cream.12

#### **Assorted Cakes**

Please see cake fridge or ask our friendly staff | Prices vary

#### Dessert Wine

#### Brown Brothers Orange Muscat & Flora, King Valley VIC

Sweet & rich with subtle notes of honey | Glass 7 | Bottle 22 (375ml)

#### Brown Brothers Australian Tawny, NV VIC

Aged in heritage oak, this port is smooth and rich with intense flavours of toffee, maple and spice | Glass 7 | Bottle 28 (750ml)

- pairs perfectly with a flourless chocolate cake -

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### PARMA AND SCHNITZEL

#### Housemade Chicken Parma

Served with chips and a fresh garden salad OR seasonal vegetables and roasted potatoes | 25

#### **Housemade Crumbed Chicken Schnitzel**

Served with chips and a fresh garden salad OR seasonal vegetables and roasted potatoes | 24

#### Eggplant Parma (V)

Crumbed eggplant with housemade napoli and melted cheese, with chips and a fresh garden salad OR seasonal vegetables and roasted potatoes | 24

#### Parma Of The Day - See Specials Board

Served with chips and a fresh garden salad OR seasonal vegetables and roasted potatoes | 27

### Thursday - Parma Night | 17

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