

DINNER MENU

5PM - 9PM

STARTER		MAIN		SIDES	
FRIES	\$12	ROASTED CRISPY PORK BELLY GF Sweet potato puree, Chinese broccoli and plum sauce	\$35	CHIPS	\$8
SALT & PEPPER CALAMARI With aioli	\$16	BARRAMUNDI (GF) Pan-fried barramundi with Paris mash, greens,	\$36	GARDEN GREENS PARIS MASHED POTATO	\$8 \$8
PUMPKIN RICOTTA ARANCINI (V) With pumpkin puree and pickled onion	\$14	lemongrass & saffron sauce		STEAMED VEGETABLES	\$8
TOMATO BRUSCHETTA 2PCS (V)	\$16	MACARONI & CHEESE (V) On a bed of Napoli sauce and rocket pesto	\$24	EXTRA SAUCES	\$3
With basil, feta and aged balsamic		SRI LANKAN CHICKEN CURRY (GF)	\$36	GRAVY DIANE PEPPER GRAVY CREAMY MUS	SHROOM
SALAD		Medium spiced chicken curry, jasmine rice THAI VEGE CURRY (V)	\$28	KIDS MEALS UNDER 12 YEARS	\$15
CAESAR SALAD (GFO)	\$22	Vegetarian curry with fragrant jasmine rice and fried shallots	420	BEEF CHEESEBURGER	
Diced bacon, cos lettuce, croutons, soft boiled egg, anchovies and parmesan shavings Add Chicken \$5		CHICKEN SCHNITZEL Crumbed chicken breast, chips, salad and aioli	\$26	Chips, tomato sauce CHICKEN NUGGETS 6PCS Chips, tomato sauce	
PEAR SALAD (V) Roasted pear, walnut, roquette, feta and balsamic glaze	\$22	PARMIGIANA With smoked ham, Napolitana sauce, gravy and mozzarella	\$29	SPAGHETTI BOLOGNAISE	
VIETNAMESE CHICKEN SALAD (GF)(DF) Chicken, carrot, cabbage, Vietnamese mint, peanuts,	\$24	FISH AND CHIPS With mixed salad, lemon and tartare sauce	\$34	HAWAIIAN PIZZA Smoked ham, pineapple, Napoli sauce and mozzarella cheese	
fried shallot and Vietnamese dressing PORK BELLY SALAD (DF) Crispy noodles, cucumber, mixed leaves, cabbage, onion, cherry tomato, mint leaves, coriander and house dressing	\$24			NAPOLI PIZZA Cherry tomato, Napoli sauce and mozzarella cheese	
		GRILL		FISH & CHIPS 2PCS	
		GRILLED SCOTCH 300G	\$45	Lemon, choice of tomato sauce or tartar sauce	
PASTA		GRILLED PORTERHOUSE 300G Add Surf and Turf \$14 3PCS	\$45	DESSERT & CHEESES	
LAMB RAGOUT Fettucine, lamb sauce and parmesan shavings	\$34	GRILLED CHICKEN	\$32	BROWNIE (GF) With chocolate ganache and vanilla bean ice cream	\$16
PRAWN LINGUINI With chilli, prawns, onion, garlic, chorizo, cherry tomato, Napoli sauce and parmesan shavings	\$36	All served with a choice of either chips and salad, mash or vegetables, plus your choice of sauce		INDIVIDUAL CHEESES (GFO) Select from either Triple Cream Brie, Black Waxed Cheddar or Herb Fromage	\$16
VEGE PASTA (V)	\$32			Paired with crispbread, quince and candied walnuts	
Roquette, cherry tomatoes, linguine pasta, capers, courgette, garden peas, garlic and rose sauce Add chicken \$5 Add prawns \$6				BINNORIE CHEESE PLATE (GFO) 3 local cheeses paired with crispbread, quince and candied walnuts	\$35