



5758 3391

Entrée

<i>Toasted Ciabatta Bread</i>	7
Served with dukkah & new season olive oil	
<i>Bruschetta for one</i>	9
Toasted ciabatta bread topped with tomato, basil, bocconcini & prosciutto	
<i>Soup of the Day</i>	12
Hearty home-made soup with ciabatta bread. Please ask your waiter	
<i>Salt & Pepper Calamari</i>	14
Seasoned in a light szechuan pepper & served with a lime sambal & minted yoghurt	
<i>Garlic Prawns</i>	16
Char grilled prawns infused with garlic, chilli and basil. Accompanied by a freshly herbed Asian noodle salad	

Main

<i>Crisp Skin Atlantic Salmon (served medium rare)</i>	32
Fresh Atlantic salmon, pan seared & oven baked, with Boulanger potato, sumac yogurt, Salsa Verde & asparagus spears.	
<i>Chicken Supremé</i>	28
Pan seared & oven baked chicken breast filled with smoked mozzarella, wrapped in prosciutto. Served over a cauliflower puree, with steamed broccolini & mushroom duxelles.	
<i>Rack of Lamb (served medium rare)</i>	37
Oven roasted 4 point rack of lamb served with Parsnip mash, roasted pear, garlic & rosemary pangrattato then napped with an apple jus.	
<i>Linguine Del Mare</i>	30
Prawns, Mussels & Scallops tossed in linguine with garlic, a touch of chilli, cherry tomatoes, rocket & served with lime quarters aside.	
<i>Vegetable Terrine</i>	26
Char-grilled Italian vegetables infused with basil, accompanied by parsnip mash, sumac yoghurt & salsa Verde.	
<i>Fettuccini Carbonara</i>	28
Fettuccini tossed with crispy pancetta, bacon, mushroom & finished in a creamy egg & parmesan sauce with freshly cracked black pepper.	



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From the Char-Grill

Fillet - Victorian grass fed 180gms (aged 6 weeks)	32
Porterhouse - S.A. grain fed "Clare valley Gold" 300gms (aged 6 weeks)	35
Rib Eye on the bone - Victorian grain fed 400gms (aged 4 weeks)	38

All steaks cooked to your liking and served with Boulanger potato & buttered green beans
Sauces include: red wine jus, sage & mushroom, green peppercorn glaze, or black truffle infused butter

Sides

Shoestring Fries	7
Rocket, pear & shaved parmesan salad served with a Light lemon & olive oil dressing	9
Steamed seasonal vegetables tossed in garlic butter	8

Kids' Menu - \$15

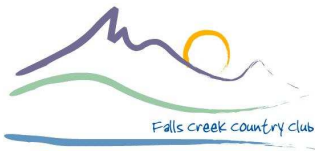
All kid's meals come with ice cream dessert

Grilled Chicken skewers served with steamed vegetables & fries

Fish and chips

Kids Bolognaise

Bangers and mash served with gravy



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Desserts

Sticky Date Pudding	14
Served with hot butterscotch sauce and vanilla ice cream	
Xuxu Bomb	13
Vanilla ice cream, with strawberry Xuxu liqueur, mixed berries and almond biscotti	
Dark Chocolate and Sour Cherry Semifreddo	16
Served on a sablé biscuit, with chocolate glaze and raspberry coulis.	
Crème brûlée, Catalan	16
Zesty orange & lemon Spanish style brûlée, with hints of cinnamon. Served with Vanilla ice cream.	

Tea/Coffee

Tea	3.50
(Earl Grey, Lemon scented or Peppermint)	
Hot Chocolate	4.00
Espresso	3.00
Café latté	4.00
Cappuccino	4.00
Mocha latté	4.00
Long Black	4.00
Macchiato	3.00

Drinks Menu

Soft Drinks	3.50
Soft Drink Jug	9.50
House Spirits	6.50
Premium Spirits	from 7.00

Local Beers

Boags Light	5.00
Carlton Draught	6.00
Crown Lager	7.00
Pure Blonde	7.00
Coopers Pale Ale	7.00

Imported Beers

Quilmes	7.00
Argentina's best known beer	
Corona	8.00
Mexican	
Budejovický Budvar	8.00
The original Budweiser from the Czech Republic	
Altenmunster 500mls (Germany)	9.00
German Pilsner from Bavaria	
Altenmunster 2 Litre (Germany)	30.00
The "Falls Creek" Stubby...	
Erdinger Hefe-weizen 500mls (Germany)	9.00
Traditional bottle fermented unfiltered wheat beer from Germany	
Erdinger Kristallklar 500mls (Germany)	9.00
A refreshing filtered wheat beer from Germany	
Erdinger Dunkel 500mls (Germany)	9.00
A dark, rich and smooth wheat beer. The German response to Guinness	
Chimay Blue	9.00
Strong Belgium golden ale (9%)	

Cider

Rekorderlig 500mls	9.00
Premium Swedish Cider made from fine apples and spring water	