

# Dinner menu



STARTERS	
Bread with olive oil and balsamic	\$2 per person
Soup of the day (GFO)	See board
Garlic and herb pizza (GFO)	\$12
Trio of dips served with lavosh wafers (GFO)	\$15
Beetroot salad (V/VG/GF)	\$17
Salt and pepper calamari	\$18
Crispy skin pork belly with cider stewed apple and apple and thyme sauce	\$18

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MAINS	
Prawn and chorizo pasta	\$28
Pot pie	\$POA
Ricotta and spinach stuffed chicken <i>with potato hash and fennel and apple slaw</i>	\$28
Pumpkin and sweet potato tikka marsala <i>with cauliflower rice</i>	\$25
<p><b>Currency char grilled steak</b> <i>with your choice of herb butter, salsa verde, house made gravy, mushroom sauce or peppercorn sauce</i></p> <p>Eye fillet 200g</p> <p>Porterhouse 300g</p> <p>Rib eye 400g</p> <p><i>With your choice of one of the following sides</i></p> <p>Duck fat roasted potatoes</p> <p>Fries with paprika salt</p> <p>Green beans with toasted almonds</p> <p>Honey roasted baby veg with hazelnuts and goats cheese</p>	<p>\$29</p> <p>\$36</p> <p>\$38</p>
<p><b>Fish of the day</b> <i>served with fresh salad, fat chips and tartare sauce</i></p> <p>Herb crusted</p> <p>Grilled (GFO)</p>	<p>\$27.50</p> <p>\$27</p>

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SIDES	
Duck fat roasted potatoes	\$9
Fries with paprika salt	\$7
Green beans with toasted almonds	\$7
Honey roasted baby veg with hazelnuts and goats cheese	\$9

SWEET THINGS	
<b>Sticky date pudding</b> <i>with caramel sauce and house made date and macadamia nut icecream</i>	\$13
<b>Nutella pannacotta</b> <i>with roasted hazelnuts, raspberry coulis and vanilla double cream</i>	\$14
<b>Golden syrup dumplings</b> <i>with housemade vanilla bean icecream</i>	\$13
<b>Chocolate bread and butter pudding</b> <i>served with cream, fresh berries and house made vanilla bean icecream</i>	\$13

Menu abbreviations

V Vegetarian

VG Vegan

GF Gluten free

GFO Gluten Free Option