

'On the turps'

Bar & Restaurant

Dinner menu

BAKER'S SELECTION

Turkish Bread

- Dukkah & extra virgin olive oil \$ 9.50
- Garlic & herb \$ 9.50
- Garlic, herb & parmesan cheese. \$10.50

ENTREE

- Soup** of the day. \$12.50
- Pork & Plum Terrine**, bush tomato chutney with sour dough bread. \$16.50
- Crisp Cajun Barramundi** served with orange grapefruit, red cabbage, fennel & a sweet ginger dressing. \$17.00
- Seared Halloumi** with sweet, pickled vegetables & a spicy tomato Coulis. \$17.50

MAINS

- Cannelloni** of goat's cheese, wild mushrooms & baby spinach, baked in leek sauce, served with a watermelon salad. \$29.50
- Chicken curry**, tamarin, coconut, mild chilly served with Basmati rice, mint yoghurt and poppadom. \$34.00
- Rib Eye steak**, dauphinoise potatoes topped with Paris butter. Served with a watermelon, pickled fetta, corn & ginger salad. \$39.00
- Seared Sesame Tofu** with Asian slaw rice noodles and a ginger puree. \$29.00
- Fish of the day.** Market Price
- Seared Kangaroo**, cauliflower puree, grilled pear, chive & truffle oil mash & plum jus. \$35.00
- Pork Belly**, summer pickled vegetables, chive & truffle oil mash & apple ginger dressing. \$36.50

PARTNERS WITH YOUR MAINS

- Chips with Saffron aioli. \$10.00
- Selection of steamed seasonal vegetables. \$10.00
- Mixed Garden Salad \$ 9.50

Public holidays will incur a 10% surcharge.

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DESERT MENU

Rum & Raisin <i>ice cream topped with plump raisins marinated in Bunderburg rum & roasted hazelnuts</i>	\$12.50
Sorbet & Vanilla Ice cream medley , <i>topped with strawberries & strawberry coulis.</i>	\$12.50
Mango Mess , <i>layers of fresh mangos & strawberries, meringue, strawberry coulis & cream.</i>	\$15.00
Coconut Pana Cotta , <i>lime sugar syrup, strawberries & cream.</i>	\$15.00
Lemon Lime curd Tart <i>served with lime sugar syrup & cream.</i>	15.00

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