'On the turps' Bar & Restaurant

BAKER'S SELECTION

- - -	Oven Baked Sourdough Cob Loaf Dukkah & extra virgin olive oil Garlic & herb Garlic, herb & parmesan cheese.	\$ 12.50 \$ 12.50 \$14.00
ENTREE		
Soup of the day.		\$15.00
Oven Baked Brie panko crumbed baby brie with orange and chilli jam, spinach pesto, greens, balsamic glaze.		\$24.50
Chorizo and Squid Salad with wombok, mint, red onion, cherry tomato salad in a red wine vinaigrette.		\$28.50
MAINS		
Stuffed Roasted Field Mushrooms with fetta, sage, cherry tomatoes, greens, a wild mushroom ragout, spiced red wine glaze.		\$32.50
Cannelloni of goat's cheese, wild mushrooms & baby spinach, baked in leek sauce, served with a garden salad.		\$32.50
Seafood Laksa with a selection of prawns, squid, fish, Asian cabbage, bean shoots, snow peas and crispy rice noodles.		\$39.00
Duck Breast pan grilled with charred peaches, prosciutto crisps, vegetable medley, peach glaze.		\$39.50
Seared Kangaroo spiced couscous, roast vegetable medley, pickled pink onions, carrot puree.		\$38.50
Pulled Pork and vegetable risotto, charred corn, green leaves, snow pea sprouts.		\$41.00
Rib Eye Steak pan grilled with paris bu	utter, roast vegetable medley.	\$48.00
PARTNERS WITH YOUR MAINS Chips with Saffron aioli. Selection of steamed seasonal vegetal Mixed Garden Salad	bles.	\$12.00 \$12.00 \$10.00
WILKER GULUCH JUIUU		710.00

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DESERT MENU

Rum and raison ice cream topped with plump raisons marinaded in			
Bunderburg rum and roasted hazelnuts	\$15.00		
Sorbet medley strawberry sorbet and vanilla ice cream			
topped with strawberries and strawberry coulis.	\$15.00		
Faton mass laware of fresh strawbarries maringue			
Eaton mess layers of fresh strawberries, meringue,			
strawberry coulis & cream.	\$17.50		
Chocolate and sour orange pana cotta with cream	\$18.00		
Flourless citrus poppy seed cake with lemon syrup and cream	19.50		
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