



SOUP OF THE DAY \$12

CURRY OF THE DAY

steamed basmati rice and accompaniments \$24

AUSTRALIAN SMOKED SALMON

shaved fennel and sugared pecan salad, crispy capers,
garlic croutons, herb oil, lemon (gf/df) \$24

WARM CURRIED CHICKEN BAGUETTE

apricots and raisins, shredded lettuce, pomme gaufrette,
citrus crème fraiche \$18

HOUSE MADE PUFF PASTRY PIE

shoestring fries, vegetables and gravy \$24

BRAISED LAMB SHANK

creamy mashed potato, peas and carrots, rosemary sauce (gf) \$28

PUMPKIN AND SAGE RAVIOLI

creamy mushroom, tarragon and leek sauce, tomato sugu, basil oil (v) \$19

RISOTTO AND PINE NUT STUFFED HEIRLOOM TOMATO

roasted garlic kipfler, seasonal vegetables (gf/vg) \$22

LAMB KOFTA KEBAB

grilled flat bread, chilli, spring onion and capsicum,
mixed leaves, sour cream, chilli sauce, herbs \$22

BEER BATTERED SNAPPER FILLET

house salad, shoestring fries, tartare sauce and lemon (df) \$26

120G EYE FILLET STEAK SANDWICH ON GRILLED CIABATTA

lettuce, tomato, onion jam, tomato sauce and mayonnaise, shoestring fries (gfo) \$29

PAN-FRIED ATLANTIC SALMON

charred greens, pomme Anna, caper and lemon butter sauce (gfo) \$35