



SATURDAY MENU

SOUP OF THE DAY \$12

CURRY OF THE DAY \$24

steamed basmati rice and accompaniments

HOUSE MADE PUFF PASTRY PIE \$24

shoestring fries, vegetables and gravy

180G HOUSE MADE BEEF BURGER \$25

toasted potato bun, bacon, crisp lettuce, cheese,
onion jam, tomato, mayonnaise, beer battered chips (gfo)

HOUSE BATTERED AUSTRALIAN FLATHEAD \$19

garden salad, beer battered fries, tartare sauce and lemon (gfo)

CAVATELLO PASTA \$19

olives, capers, cherry tomatoes, mushroom and fennel,
basil and parmesan and extra virgin olive oil (v)

CHICKEN, CHORIZO & LEEK TERRINE \$14.50

prosciutto, boiled potatoes, tomato relish, house made walnut bread (gf)

STEAK FRITES \$39

medallions of eye fillet steak, shoestring fries, lemon herb butter (gf)

SEARED ATLANTIC SALMON \$31

sauté mushrooms, mixed vegetables, olive oil mashed potato, herb cream sauce (gf)

BRAISED LAMB SHANK \$39

roast vegetables, mashed potato, red wine and thyme sauce (gf)

CHEF'S TORTE OF THE WEEK \$8

fruit sauce, berries and cream

STRAWBERRIES & CREAM \$10

meringue, berry syrup, dark chocolate (gf)

AUSTRALIAN CHEESE PLATE \$15

quince paste, grapes and crackers (gfo)