# Dinner Menu

Weekdays 4:30pm to 9:00pm



# **Tastes**

#### Bruschetta \$12

Tom + basil salsa

### NT Bush spiced calamari \$14

Served w/ our house made Tzatziki BBQ

#### Chicken wing \$14

Sweet and tangy BBQ chicken wings

#### Panko crumbed prawns \$16

Served w/our house made tartare sauce

## Grilled Halloumi \$14(V)

Served w/our house made Tzatziki

#### Cheese platter (V) \$26

Selection of Australian cheeses, house made Fig paste, biscuits, dried & fresh

# **Bowls**

# White Truffle & Mushroom risotto \$23

Mushrooms, Parmigiano Reggiano & White truffle oil

#### Caesar Salad \$24

Chicken, cos lettuce, anchovies, bacon, parmesan cheese, croutons poached egg, tossed in a zesty

## Caesar dressing Green and Grain \$22 (V)

Spinach, quinoa, almonds, edamame, greens, onion, pesto & poached egg

## Greek Salad \$22 (V)

Cos lettuce, feta cheese, olives, capsicum, onion, tzatziki, grilled pita

Available w/ Chicken, Beef \$6

# Pizza 12"

## BBQ Chicken Pizza \$27

Chicken, onion jam, Hickory BBQ sauce

#### Margherita Pizza \$24 (V)

Tomato, garlic, basil

#### Pepperoni Pizza \$25

Pepperoni, onion jam, olives, capsicum

# **Plates**

## 120 day Grain Fed YG Black Angus Rump 300g \$42

Creamed potato, sautéed greens, house made jus lie & onion rings

#### Crispy skin Barramundi \$36

Grilled Barramundi, sautéed greens, roasted chat potatoes, quinoa, caper & herb salad & our house made Romesco sauce

#### Chicken Kiev \$32

Crunchy crumbed chicken breast stuffed w/ creamy garlic butter served w/ creamed potato & sautéed areens

#### Wagyu Beef Burger \$31

Caramelised onion, lettuce, tomato, cheese, tomato & our house made tom chutney, mayo, on a brioche bun w/ potato fries

#### Chicken Korma \$32

Chicken thigh, cucumber & tomato raita, pappadum, jasmine rice

# Penne Pasta

#### Carbonara \$29

Creamy white wine sauce w bacon, onion and mushroom

#### Pesto \$29

Basil and pine nut pesto w/spinach, capsicum, tomato and onion

Available w/chicken, beef or fish

# Dessert

## Local Vanilla Ice Cream \$13

Three scoops served w/ chocolate soil

#### Leche Flan \$16

Asian style crème caramel w/ poached Asian fruits

#### Cheese platter \$30

2 types of Australian cheese, quince paste, biscuits, dried and fresh fruits