

Dinner Menu

Weekdays 4:30pm to 9:00pm

TABLE
FORTY
THREE

Tastes

Bruschetta \$12 (V)

Tom + basil salsa

NT Bush spiced calamari \$14

Served w/ our house made Tzatziki

Chicken wing \$14

BBQ 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 \$26 (V)

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

Bowls

White Truffle & Mushroom risotto \$23 (GF)

Mushrooms, Parmigiano Reggiano & White truffle oil

Caesar Salad \$24 (GFO/DFO)

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

Caesar dressing Green and Grain \$22 (V) (GF) (DF)

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 (GFO)

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

Crispy skin Barramundi \$36 (GF) (DF)

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 greens

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 (GFO) (DF)

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

Penne Pasta

Carbonara \$29

Creamy white wine sauce w bacon, onion and mushroom

Pesto \$29 (DF)

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

Available w/ chicken, beef or fish

Dessert

Local Vanilla Ice Cream \$13 (GF)

Three scoops served w/ chocolate soil

Leche Flan \$16 (GF)

Asian style crème caramel w/ poached Asian fruits

Cheese platter \$26

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

Please ask our staff if you have any allergies or dietary requirements