

## STARTERS

GARLIC + CHEESE CIABATTA (V) basil oil, balsamic reduction	9
CAMEMBERT FLAT BREAD (V) fig and onion chutney, spiced dukkha	12
SOUP OF THE DAY ciabatta	9
SALT + 3 PEPPER CALAMARI FRITTI (GF) pineapple salsa	15
CASA MOTTA MOZZARELLA (V / GF) heirloom tomatoes, basil, balsamic	15

## GRILLED

PASTURE FED RUMP 250g	31
GRAIN FED SIRLOIN 300g	38.5
CHICKEN BREAST 200g	29.5
PORK CUTLET 300g	32.5
LAMB RUMP 250g	35
BARRAMUNDI 200g	31

served with baby potatoes + house salad

### CHOICE OF SAUCE:

button mushroom / green peppercorn / citrus butter  
garlic & rosemary butter / red wine demi glaze

### GRILL TOPPERS

3 PRAWNS SAUTEED WITH GARLIC BUTTER	9
SALT + PEPPER SQUID	8

## MAINS

FETTUCINI MARINARA prawns, squid, mussels, scallops, barramundi, semi dried tomatoes, baby spinach leaves, shaved parmesan	32.5
EXTRA LEAN BEEF + PEPPERCORN SAUSAGES mash, onion rings, jus	24.5
BAKED EMPEROR tomato, olives, capers, white wine, lemon couscous	31
BAKED SEMOLINA DUSTED TOFU (V) tomato, olives, capers, white wine, lemon couscous	24.5

## SIDES

HOUSE SLAW, LIME + DILL MAYO	7.5
SEASONED GREENS HERB + GARLIC BUTTER	9
ROSEMARY BABY POTATOES PINK SEA SALT	7
BATTERED FRIES, AIOLI	8.5
SWEET POTATO FRIES, HONEY SEEDED MUSTARD MAYO	9
SIDE CAESAR SALAD	9

## KIDS

CHICKEN STRIPS fries, slaw + tomato sauce	13.5
BATTERED FLAT HEAD fries, slaw + aioli	13.5
PORK SAUSAGES fries, slaw + BBQ sauce	12.5

## DESSERT

CHOCOLATE TART honeycomb ice cream, choc crumble	15
CARAMELIZED BANANA vanilla ice cream, burnt marshmallows, maraschino cherry, choc sauce	15
FLOURLESS ORANGE PUDDING ginger butterscotch sauce, vanilla bean ice cream	15
CHEESE PLATTER cheese selection (hard + soft), dried fruits, nuts, pastes, toasts	17.5

\*MENU IS SUBJECT TO CHANGE

FOR BOOKINGS OR ROOM SERVICE (DIAL 9)  
ROOM SERVICE CHARGE \$6

DINNER MENU IS SERVED 6PM – 8PM DAILY