

Autumn Menu

MAPLE TOASTED GRANOLA Greek yoghurt, poached fruits – quince, pear, rhubarb	\$10.50
GINGER WILD RICE PORRIDGE vanilla anglaise, honey roasted fruits	\$10.50
TURKISH PIDE EGG AND BACON tomato relish	\$9.50
MEDITERANEAN salami, pesto, olive, spinach, red capsicum, zucchini	\$12.50
SALMON AND AVOCADO BAGEL cream cheese, capers, pickled red onion, dill	\$12.50
HOT PIES AND SAUSAGE ROLLS with relish	\$6.00
BEER BATTERED FLATHEAD TAILS chips, salad, tartare	\$15.00
SALT AND PEPPER CALAMARI house salad, aioli	\$15.00
AUSSIE BURGER, bacon, tomato, cheese, lettuce on a toasted sesame brioche with fries	\$16.00
GREEN VEGETABLE broccoli, green beans, snow peas, quinoa, and wild rice salad	\$12.00

Take home (\$55.00 Meal Deal – 2 soups, 2 mains, a bottle of sparkling or wine)

SOUPS Vegetarian Minestrone Cream of cauliflower and bacon	450ml 450ml	•
BEEF LASAGNE made with fresh pasta, bechamel and all the good stuff		\$15.00
VEGETARIAN LASAGNE red lentils, roasted pumpkin, zucchini, beetroot, capsicum, tomato and bechamel		\$15.00
VEAL OSSO BUCCO, mash potato, spinach		\$18.00
CORNED BEEF mashed potato, braised cabbage, mustard sauce		\$16.00
INDIAN SPICED CHICKEN with chickpeas and spinach		\$16.00
BEEF MASSAMAN CURRY potatoes, jasmine rice		\$15.00

JANE DOUGH BAGEUTTES AND LOAVES FOR SALE

Fresh juice Coffee Tea Wine Soft Drinks Milkshakes Smoothies