



CASUAL DINING MENU

SOUP OF THE DAY

with fresh baked bread roll (gfo) \$14

HAM AND CHEESE MILLE-FEUILLE

shaved leg ham, Comte Grand Reserve cheese and mornay sauce baked in puff pastry \$24

NEW YORK STYLE SPAGHETTI AND MEATBALLS

fried Angus beef meatballs, house made tomato sugo, spaghetti and parmesan cheese \$24

AUSTRALIAN CRUMBED WHITING FILLETS

crispy coated fries, house tartare sauce, salad Nicoise (A) \$26

LAMB, MINT AND ROSEMARY SAUSAGES

garlic and onion potato ecrase, onion rings and gravy (gf) \$22

BRAISED QUEENSLAND BEEF WAGYU EYE ROUND STEAK

buttered mashed potato, tempura vegetables, Bourguignon sauce (gf) \$36

FIERY SRI LANKAN FISH CURRY

vegetables and tomatoes, coconut sauce, steamed rice and curry leaves (gf) (l) \$25

MACADAMIA AND HERB CRUSTED BARRAMUNDI

buttered parsley potatoes, green beans and bacon, beurre blanc a la crème (gf) (l) \$36

ROASTED CAULIFLOWER

almond, parsley and mint tabbouleh, pomegranate, dukkha carrots and lemon yoghurt (gf) (vgo) \$23

WARM SALAD OF BUTTERNUT PUMPKIN

sweet potato, fennel, toasted pepita seeds and green apples,
green leaves and radicchio, tahini dressing (gf) (vg) \$20

BAR SNACKS

MINI "TOAD IN THE HOLE"

freshly baked Yorkshire pudding, beef chipolata, onion gravy and mustard \$8

CRUMBED & FRIED VEGETABLE STUFFED MUSHROOM

Napoli sauce, salsa verde (gf) (v) \$8

THAI SPICED HOUSE MADE FISH CAKE

egg noodle, spiced vegetable broth (M) \$10

- *gf*–gluten free • *gfo*–*gf* option • *v*–vegetarian • *vo*–*v* option
- *vg*–vegan • *vgo*–*vg* option • *df*–dairy free • *dfo*–dairy free option
- *A*–Australian • *I*–Imported • *M*–Mixed