



MENU

3 COURSES \$65 (excludes steak)

ENTRÉES

Start your meal with a delightful selection of handcrafted small plates

Marinated Olives

\$7

Fresh bread served with infused Olive Oil

\$11

Bruschetta with Bocconcini

Toasted artisan bread topped with seasonal tomatoes, herbs, and bocconcini

\$16

Smoked Trout Croquettes with Garlic Aioli

Golden-fried croquettes filled with Snowy River smoked trout, served with our house-made garlic aioli

\$19

Mediterranean Chicken Skewers

Herb-marinated chicken skewers grilled to perfection, served with a zesty dipping sauce

\$17

MAINS

Our mains celebrate global flavours combined with best quality local produce.

Spiced Lamb Kebab on Citrus Salad

Aromatic locally reared lamb kebabs served atop a refreshing citrus and herb salad

\$36

Grilled Barramundi with Mango Salsa & Coconut Rice

Ocean-fresh barramundi, grilled and topped with tropical mango salsa, served with fragrant coconut rice.

\$34

Eye Fillet Steak with Potato Florets

Premium local scotch fillet served with crispy potato florets, and your choice of rich, house-made gravy.

\$46

Pepper, Mushroom, or Diane gravy are offered as an accompaniment to your steak main – please ask your server

Marinated Pork Belly with Duchess Potatoes & Chargrilled Vegetables

Tender pork belly, slow-roasted and served with buttery duchess potatoes and seasonal chargrilled vegetables

\$38

Chargrilled Herb & Garlic Chicken Maryland with Corn Salsa

Juicy chicken Maryland, marinated in herbs and garlic, served with a vibrant corn salsa
\$30

Chef's Pasta of the Day

A daily creation using the freshest seasonal ingredients.
Prices starting from \$26

SIDES

Perfect complements to your main course

Skin on Fries

Thick-cut and golden skin on fries, lightly seasoned with sea salt
\$10

Garden Salad

A fresh medley of seasonal greens, cherry tomatoes, cucumber & vinaigrette
\$13

Seasonal Greens

Chef's selection of the best greens of the season, steamed and finished with olive oil and herbs
\$12

KIDS' MEALS \$15

Tasty favourites for the little ones – A choice of two meals served with a soft drink or juice and a scoop of vanilla ice cream for dessert

Chicken Tenders & Chips

Crispy golden chicken tenders served with seasoned chips

Fish Bites & Chips

Lightly battered fish bites with crunchy chips

Includes tomato sauce, BBQ sauce, Tartare sauce or aioli on request

DESSERTS

End your meal on a sweet note with our handcrafted desserts

Vanilla Panna Cotta

Smooth vanilla panna cotta served with a seasonal fruit coulis
\$16

Chocolate Mousse

Rich, airy chocolate mousse topped with whipped cream, chocolate shavings and local roasted hazelnuts
\$14

Pavlova Nests with Mixed Berries

Crisp meringue nests filled with whipped cream and a medley of fresh berries
\$15