

All-Day Menu



11:00am to late

Soup of the day, warm ciabatta roll...**\$11.00**

Warm baguette, hummus, feta cheese & basil spread, pickled onions and olives...**\$14.50**

Fine chicken liver pate, onion jam and crostini...**\$12.50**

Crostini, smoked salmon & avocado tartare, lemon wedges & caper berries...**\$12.50**

Mixed mesclun salad, tomato, olives, feta and balsamic dressing...**\$8.00**

Grilled cheese roll...**\$4.50 each**

French Fries with aioli & ketchup...**\$7.00**

Potato wedges, sour cream & chilli sauce...**\$8.50**

Poached free range eggs on grilled ciabatta, avocado slices, smoked salmon, lemon & pepper aioli, rocket & shaved fennel salad...**\$22.50**

Grilled panini, bacon, tomato, cheddar, onion relish with salad greens, grain mustard dressing...**\$19.00**

Venison & potato Cornish pastie, beetroot marmalade, side salad with mignonette dressing....**\$15.50**

Baked tartlet of sliced potatoes, pesto and mozzarella with tomatoes, balsamic dressed salad leaves with capers and aged cheddar...**\$17.00**

Sautéed prawns & squid strips in garlic & lemon butter, asparagus & potato frittata, mesclun & tomato salad...**\$22.90**

Casarecce pasta, tomato olive and caper sauce, lemon and rosemary roasted chicken thigh, parmesan & rocket pesto...**\$21.50**

Battered local fresh fish, garden salad, mignonette dressing & fries with tartare sauce...**\$27.00**

Side Orders

Mixed garden salad with lemon and olive oil vinaigrette.....**\$5.00** G V

Seasonal vegetables, tossed in a honey & ginger glaze.....**\$5.00** G V

French fries with roasted garlic aioli.....**\$7.00** G V

V = Vegetarian

G = Gluten Free option available

Gluten free bread add **\$2.00** extra

