

## BREADS & STARTERS

Garlic Bread on Sourdough (4pcs)	\$10
Cheesy Garlic Bread on Sourdough (4pcs)	\$12
with Bacon (4pcs)	\$14
with Spanner Crab (4pcs)	\$18
Ciabatta Bread w/ Pesto, Red Capsicum & Hummus dips	\$11
Bruschetta with Tomato & Basil (4 pcs)	\$14
Garlic Prawns (6) on Bed of Rice & Creamy Garlic Sauce	\$20

## TAPAS

Deep Fried Halloumi with Aioli [GF]	\$16
Arancini Balls topped w/ Napoli sauce & Parmesan cheese	\$16
Cajun Spiced Grilled Chicken w/ Sweet Chilli Sauce (3 pcs) [GF]	\$17
Chicken Tikka (4 pcs) [GF]	\$18
Calamari Rings w/ Aioli (10 pcs) [GF]	\$20
Tempura Prawns (5 pcs)	\$20
Pork Ribs w/ Honey BBQ [GF]	\$20
Grilled Lamb Cutlets (3 pcs) [GF]	\$22
<i>in chef special marinate.</i>	

## MAINS

<b>Potato Gnocchi</b>	\$28
<i>served with Basil Napoli Sauce [Add chicken for \$5].</i>	
<b>Chicken Parmigiana</b>	\$28
<i>Hand crumbed Chicken Breast topped with shaved leg ham, tasty Cheese &amp; rich Napoli Sauce; served with Chips &amp; Salad.</i>	
<b>Fettuccini Carbonara</b>	\$28
<i>Cooked with Mushroom, Bacon, Onion, Creamy Garlic Sauce, Parmesan Cheese [Add Chicken for \$5].</i>	
<b>Lamb Rogan Josh [GF]</b>	\$30
<i>Lamb cooked in exotic Indian Spices to make a beautiful curry; served with Rice, sweet mango chutney &amp; Papadums.</i>	
<b>Pork Ribs</b>	\$34
<i>USA style Pork Ribs, marinated in Honey BBQ Sauce; served with Chips &amp; Salad [GF Option Available - Swap Chips to Garlic Mash Potato for \$3].</i>	
<b>Sea Food Ravioli</b>	\$32
<i>Ricotta and Spinach Ravioli with Sand Crab Meat, Prawns, Scallops served with Creamy Garlic Sauce.</i>	
<b>Roast Minted Lamb Rack in Red Wine &amp; Rosemary Jus</b>	\$40
<i>perfectly cooked rack of Lamb served with hand cut Sweet Potato Chips &amp; Salad [GF Option Available - Swap Chips to Garlic Mash Potato for \$3].</i>	
<b>Pan Fried Tasmanian Salmon [GF]</b>	\$38
<i>Salmon fried with skin on crusted with Pistachio Dukkah, served with creamy garlic mash and steamed Broccoli, Almonds, Topped with Creamy Garlic sauce.</i>	
<b>Chef's Special Barramundi</b>	\$38
<i>Wild caught Barra, pan fried in Mint, Coriander, Ginger Paste &amp; served with Fresh Mango Avocado Salsa &amp; Sweet Potato Chips [GF Option Available - Swap Chips to Garlic Mash Potato for \$3].</i>	