

# DINNER

## *BREADS*

Soup of the Day \$12.90  
House made soup with crusty bread

Trio of Dips \$10.90  
Served with lightly pesto oiled toasted Turkish bread

Traditional Italian brochette bread \$12.90  
Topped with vine ripened roma tomatoes, Spanish onions, fetta cheese, fresh picked sweet basil and first priest olive oil

## *ENTRÉE*

Qld King Prawn & Tasmanian smoked salmon plate \$19.90  
Served with a Tahitian lime on parmesan croutes

Pineapple cut salt and pepper calamari, coated in flour, salt and pepper fried till golden and served with roasted garlic aioli \$16.90

## *MAINS*

Steamed Thai Barramundi \$26.90  
Fillet of barramundi steamed with coconut cream and a mix of Asian vegetables served with jasmine steamed rice and fresh coriander

Roasted Chicken Breast \$27.90  
Filled with king island brie and avocado with roasted garlic mash, baby rocket and 30 Mile Sauvignon Blanc Beurre Blanc

Char Grilled Rib Fillet of Beef \$28.90  
With garlic roast chats, baby brocolinni and 30 Mile Shiraz jus

Oven Roasted Lamb Rack \$28.90  
Served on a bed of roasted vegetables, chat potatoes and jus

Tropical chickpea and sweet potato curry \$23.90  
Served in a tortilla basket with mango pickle and cucumber riata and steamed brocolinni

