



Canapés

- Mini quiche (cheese & bacon or salmon & asparagus)
- Salt & pepper squid with lime & chilli dipping sauce
- Thai-style fish cakes with sweet chilli dipping sauce
- Mini vegetable spring rolls with sweet & sour sauce
- Our house special meatballs in a rich tomato sauce
 - Chicken satay skewers with peanut sauce
- Dolmades (vine leaves stuffed with rice and roasted vegetables)
- Toasted pita bread with our own hummus, tzatziki & avocado dips
 - Bruschetta – traditional tomato, onion & basil
- Baby pastries with a choice of filling – smoked salmon or goats cheese & pesto
 - Sweet corn fritters with a fresh tomato salsa
 - Sweet & sticky chicken wings
 - Fragrant chicken & mango curry in mini pappadum baskets
 - Spicy prawn skewers
 - Mini pizzas with sweet peppers & mozzarella
 - Sun-dried tomato frittata
 - Caramelised onion squares with prosciutto
 - Feta & spring onion filo pasties
 - Falafel with yogurt dip
 - Grilled haloumi with garlic, lemon & chilli
- Mini blinis with horseradish cream & salami twists
 - Pesto & cherry tomato bruschetta
 - Filo tartlets with cherry tomato, basil & ricotta
 - Red onion & parmesan tartlets



STARTERS

- Creamy potato & leek soup \$7.00
- Sweet potato & pumpkin soup \$7.00
- Creamy tomato & basil soup \$7.00
- Cream of chicken & sweet corn soup \$7.00
 - Prawn cocktail \$9.50
- Penne with roasted pumpkin basil, toasted pine nuts & olive oil \$7.50
 - Caramelised onion tart with rocket & parmesan \$7.50
- Tapas – selection of breads with extra virgin olive oil & balsamic vinegar, home-made tzatziki and hummus \$7.50
- Skewers of fresh chicken breast smothered in peanut satay sauce \$8.00
 - Salt & pepper calamari with lime & chilli dipping sauce \$8.00
 - Chef's own salmon fish cakes w/ garlic mayo \$8.50
 - Grilled haloumi with garlic, lemon & chilli on a green salad \$7.50
 - Seared beef & mango salad with wasabi dressing \$8.50
- Filo pastry tarts with cherry tomato, baby bocconcini & fresh basil leaves \$8.00
 - Fried risotto balls filled with melting mozzarella \$8.50
 - Prawns in a macadamia crumb with lime and chilli dipping sauce \$9.00
 - Classic caesar salad tossed in our own in-house dressing \$8.00
- Bruschetta – toasted sourdough bread topped with cherry tomato, fresh basil & baby bocconcini \$7.50
 - Seared scallops with fresh mango salsa \$9.00
 - Red onion & parmesan tartlet \$8.00
 - Sweet corn fritters with tomato relish \$7.50
 - Vegetable spring rolls with sweet & sour dipping sauce \$7.50
 - Thai fish cakes with mango salsa \$8.50
- Field mushrooms stuffed with salsa & topped with melted cheese \$8.50



MAINS

- Honey & soy glazed fillet of Tasmanian Atlantic salmon served w/ sesame fried rice & bok choi \$26.00
- Herb crusted rack of lamb served w/ rosemary & sea salt potatoes & fresh green beans \$26.00
 - Creamy garlic chicken breast fillet served w/ steamed rice & fresh asparagus \$23.00
 - MSA certified rump steak served w/ hand cut chips & chef's own dienne sauce \$25.00
 - Baby spinach & fresh ricotta cannelloni with Napoli sauce \$21.50
 - Local whiting in a lemon, herb and cracked pepper crust. Served with hand cut sweet potatoes & english potatoes & green salad. \$26.00
- Pork fillet roasted with caramelised apple and served with duchess potatoes and julienne of carrots and zucchini \$27.00
 - Thai red chicken curry served with saffron rice. \$23.00
- Rib fillet in a red wine jus served with mustard mash potatoes, grilled field mushroom & roasted roma tomatoes \$26.00
- Honey-roasted duck w/ a green bean & hazelnut salad, sautéed potatoes & garlic & onion confit \$26.00
- Fresh chicken breast stuffed with smoked cheese & ham, served with cream sauce, crispy diced potatoes & garden salad \$24.00
 - Reef fish fillet baked en papillote with fragrant herbs & spices served with rice \$27.00
 - Roasted vegetable tart with feta and balsamic glaze \$20.00
- Marinated chicken breast with filling of mango pieces combined with oven roasted cashew nuts, red chilli & a hint of coconut. Served with mango puree, fresh asparagus spears wrapped with prosciutto & mozzarella \$24.00
 - Spring time risotto with green vegetables, prawns & a hint of lemon \$22.00
 - Grilled salmon fillet on crispy prawn mash, with lemon butter sauce \$28.00
- Grilled rump of lamb with a red wine jus. Served with rosemary & sea salt potatoes & green beans \$24.00
- Herb crusted salmon with dill vinaigrette served with potato rosti & wilted greens \$26.00



DESSERTS

- Buttermilk pancake with fresh fruit & cream \$8.00
 - Profiteroles with hot chocolate sauce \$8.00
 - Fresh fruit pavlova \$8.00
- Home-made strawberry cheesecake served with fresh cream & fruit \$8.00
 - Brandy snap baskets filled with fresh fruit & cream \$8.00
- Zabaglione – Italian custard & sponge dessert served with strawberries \$8.00
 - Home-made mango cheesecake served with fruit & fresh cream \$8.00
- Eton mess – an English dessert made of strawberries, meringue & freshly whipped cream \$8.00
 - Mixed cheese platter with crackers & grapes \$8.00
 - Banana split \$8.00
 - Lemon meringue mess \$8.00
 - Tiramisu served with strawberries & cream \$8.00
- Chocolate mousse served with strawberries & cream \$8.00