



**SOUP OF THE DAY \$12**

**CURRY OF THE DAY**

steamed basmati rice and accompaniments \$24

**AUSTRALIAN SMOKED SALMON**

shaved fennel and sugared pecan salad, crispy capers,  
garlic croutons, herb oil, lemon (gf/df) \$24

**WARM CURRIED CHICKEN BAGUETTE**

apricots and raisins, shredded lettuce, pomme gaufrette,  
citrus crème fraiche \$18

**HOUSE MADE PUFF PASTRY PIE**

shoestring fries, vegetables and gravy \$24

**BRAISED LAMB SHANK**

creamy mashed potato, peas and carrots, rosemary sauce (gf) \$28

**PUMPKIN AND SAGE RAVIOLI**

creamy mushroom, tarragon and leek sauce, tomato sugu, basil oil (v) \$19

**RISOTTO AND PINE NUT STUFFED HEIRLOOM TOMATO**

roasted garlic kipfler, seasonal vegetables (gf/vg) \$22

**LAMB KOFTA KEBAB**

grilled flat bread, chilli, spring onion and capsicum,  
mixed leaves, sour cream, chilli sauce, herbs \$22

**BEER BATTERED SNAPPER FILLET**

house salad, shoestring fries, tartare sauce and lemon (df) \$26

**120G EYE FILLET STEAK SANDWICH ON GRILLED CIABATTA**

lettuce, tomato, onion jam, tomato sauce and mayonnaise, shoestring fries (gfo) \$29

**PAN-FRIED ATLANTIC SALMON**

charred greens, pomme Anna, caper and lemon butter sauce (gfo) \$35