



## ***Dinner Menu***

### ***Mains***

<b><i>Marinated Lamb Rack</i></b>	<b>\$30.50</b>
<i>Served with Crisp Polenta and a Warm Vegetable Salad topped with Thyme Jus</i>	
<b><i>Pan fried barramundi</i></b>	<b>\$31.50</b>
<i>Accompanied by sautéed cabbage and leeks with a passion fruit and Star anise syrup</i>	
<b><i>Lamb and Lentil Curry</i></b>	<b>\$26.00</b>
<i>Indian Style Lamb and Lentil Served With a Hot Mango Chutney and Pappadums</i>	
<b><i>Eye Fillet Wrapped in prosciutto</i></b>	<b>\$34.00</b>
<i>Served with wilted Baby Spinach, Grilled Prawns, Creamy Garlic Mash Finished with Red Wine Jus</i>	
<i>Linguini Agli olio infused with Chilli and Garlic tossed through scallops, Prawns and fresh rocket</i>	<b>\$29.50</b>
<b><i>Char Grilled Sirloin Steak</i></b>	<b>\$28.50</b>
<i>Served with Roasted Potato, Pumpkin and Mediterranean Vegetables topped with a mushroom ragout</i>	
<b><i>Warm Chicken and Roast pumpkin Salad</i></b>	<b>\$29.50</b>
<i>Chicken Breast Supreme Served on a Fresh Garden Green Salad with Sprouts, Sundried Tomatoes, Cucumber with a lemon Vinaigrette</i>	
<b><i>Orange Glazed Pork Sirloin</i></b>	<b>\$29.50</b>
<i>Served on a Spinach and Pecan Salad. Topped with a Orange and Saffron Sauce</i>	
<b><i>Fresh Tasmanian Salmon</i></b>	<b>\$29.50</b>
<i>Served on a bed of Asian Greens, Rice Noodles finished with a Laksa Sauce</i>	
<b><i>Potato Gnocchi</i></b>	<b>\$24.50</b>
<i>Tossed through Olives, Artichoke Hearts, Sundried Tomato's, Chili, Garlic and Baby Spinach, Finished off with Olive Oil</i>	

### ***Sides: \$6.50***

*Country style chips  
Buttery mash  
Fresh garden salad  
Seasonal steamed vegetables*

***\*\*\* Please inform us of any special allergy requirements \*\*\****