

Starters

Garlic Bread (V)		\$6.50
Herb Bread (V)		\$6.50
	with cheese extra \$2.00	
Tomato Bruschetta (V)		\$13.00
	Turkish bread with tomato, red onion & relish topped with fetta cheese	
Mushroom Bruchetta (V)		\$14.00
	Garlic & thyme roasted field mushrooms served on grilled Turkish bread with rocket & parmesan	
Oysters (G)	Natural	\$2.00 ^{ea}
	with lemon	
	Kilpatrick	\$2.50 ^{ea}
	with bacon & worcestershire sauce	

Entree

Soup of the Day		\$8.50
	Chef's creation served with a warm dinner roll	
Honey Mustard Chicken Salad (G)		Entree \$15.50
	Grilled honey mustard chicken tenderloins served with a crisp salad and wholegrain mustard dressing	Main \$24.00
Pork & Vegetable Spring Roll		\$14.50
	Homemade & served with an Asian noodle salad & sweet chilli dipping sauce	
Salmon Tiarn		\$15.50
	Smoked salmon bound salmon mousse, garlic croutons with lemon dressed salad	
Barkly Antipasto Tasting Plate		Entrée \$15.50
	Consisting of marinated char grilled vegetables, olives, salami, fetta cheese, dips and grilled Turkish bread	Main \$22.50

(V) Vegetarian (G) Gluten Free

Mains

Beef & Reef (G) \$32.00
Prime beef fillet served with a roasted garlic mash, greens & finished with a creamy seafood sauce

Eye Fillet (G) \$29.50
230g fillet bound with prosciutto atop a sweet potato & spinach rosti with a red wine jus

Porterhouse Steak \$24.50
Served on a warm Tuscan vegetable medley with a creamy mashed potato, battered onion rings and a pepper sauce

Roasted Pork Belly (G) \$25.50
Slow roasted belly of pork served with buttered desiree potato, beans & sautéed savoy cabbage with bacon and a pork jus

Grilled Red Emperor (G) \$27.50
Topped with coriander & ginger tapenade with a sticky rice cake & steamed greens

Tandoori Chicken Breast \$25.00
Tandoori marinated chicken breast served with aromatic rice with wilted spinach, & finished with a cucumber riata

Garlic Prawns (G) Entrée \$17.50
Fresh tiger prawns served with steamed rice, greens & garlic butter sauce Main \$25.50
Or served with a tomato & chilli sauce

Bull Boar Sausages \$22.00
Grilled bull boar sausages served with mashed potato, greens and a fried onion gravy

Smoked Salmon Risotto \$20.50
Smoked salmon & leek risotto tossed with spinach & flaked with parmesan cheese

Vegetarian Risotto \$19.50

Side Dishes

Garden salad (V) (G) \$5.00

Chips & aioli (V) \$5.00

Steamed vegetables (V) (G) \$5.00

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Desserts

Dessert of the Day Check for today's special	\$8.50
Apple & Apricot Crumble Served with Ice Cream	\$8.50
Baked Vanilla & Blueberry Cheesecake Served with cream	\$8.50
Bread & Butterscotch Pudding Served with icecream	\$8.50
Chocolate & Pecan Pudding Served warm with espresso ganache & cream	\$8.50
Trio of Sorbet (G) Mango, lemon & berry	\$8.50
Eton Mess (G) A delicious combination of mixed berries, double cream, ice-cream & meringue	\$12.50
Cheese Plate Soft, tasty & blue cheeses with fruit & crackers	\$14.50

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