

Sunday Menu

Main Course \$28 Entrée & Main \$35

Entrée

Garlic flat bread

Duck or vegetable spring rolls

With chilli caramel and crisp lettuce

Soup of the day (GF)

With grilled sourdough

Crispy Gochujang Tofu (V)

With green bean and sesame salad

Steamed pork wontons

With chilli oil and sesame

Cannellini white bean dip (VEG)

With roasted nuts and seeds, olive oil and charred pitas

Mains

Roast of the day

With roast potato and seasonal veg

Pork and veal bolognese ragu

With slow cooked pork hock & veal in a rich tomato sauce with spaghetti & shaved parmesan

Gluten free pasta available

Sweet potato, black bean and corn quesadillas (V) (GF)

With quacamole and chips

Beef burger with chips

100% grain-fed beef patty with cheese, bacon, tomato relish,
and mustard mayo on a milk bun

Gluten free bun additional \$3

Chicken Parmigiana

With chips and garden salad

Chicken schnitzel

With chips and garden salad

Beer-battered fish & chips

With garden salad and lemon aioli

KEY: V = Vegan GF = Can be gluten free VEG = Vegetarian

Sunday Menu

Pizza

(Gluten free base additional \$5)

Margherita (VEG) \$20

With Napoli sauce, fior di latte, mozzarella, cherry tomato and basil

Meat lovers \$26

With Napoli sauce, mozzarella, smoked leg ham, roast chicken, pork & fennel sausages, BBQ beef, pepperoni and BBQ sauce

Pumpkin (VEG) \$25

With white sauce, mozzarella, baked pumpkin, peas, fior di latte and pesto

Kids

\$13.5

Fish and chips

Chicken parmigiana and chips

Chicken schnitzel and chips

Tomato and mozzarella pizza

Cheeseburger and chips

Spaghetti Bolognese

Sides

Bowl of chips \$11

With aioli and ketchup

Garden salad (GF) (V) \$8.5

Baby carrots & peas (GF) (V) \$9.5

Mashed potato (GF) (VEG) \$9.5

Desserts

Sticky date pudding \$13

With butterscotch sauce and whipped cream

Pecan pie \$13

With vanilla bean ice cream

Tiramisu \$13

Classic Italian trifle

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