

# FINGERFOOD



GOURMET CHEESE PLATTER (FOR 2)(GF)(V) Full bodied, creamy blue-vein, sweet and rich cheddar, Traditional handmade brie, Pastilla nash prune and walnut log, pane croccante rosemary crisp bread & tiny white figs.	25
DUO OF DIPS (GF) (V) Guacamole, baba ganoush with pane croccante rosemary crisp bread	12
TUSCAN MINESTRONE SOUP A mix of fresh herbs and vegetables combined with bacon, kidney beans, pasta and simmered in a beef stock flavoured with garlic.	10
SPRING ROLL COMBO Peking Duck and Shitake & Leek handmade spring rolls with a soy fusion dipping sauce	10.5
SALT & PEPPER SQUID Tender squid in a light salt & pepper coating.	8.5
SHOESTRING FRIES WITH AIOLI	8.5
HANDMADE STEAMED DUMPLINGS An assortment of fresh pumpkin, chilli chicken fillet, and pork fillet & bokchoy steamed dumplings with a soy fusion dipping sauce.	12.5
STEAMED PORK BUNS Light and fluffy traditional pork buns	12.5
(GF) Gluten Free available (V) Vegetarian	
*WINTER HIGHLIGHT*	
THAI ROASTED PUMPKIN AND CORIANDER SOUP (V) A perfect marriage, the sweet taste of roasted pumpkin combined with fragrant Thai spices.	10

## LIGHT MEALS



GOURMET LASAGNE 15.5  
 Seriously delicious, traditional beef lasagne

GOURMET QUICHE LORRAINE 12.5  
 Individual quiche with a classic filling of creamy farm eggs and bacon in a filo pastry base

FISHERMAN'S BASKET 18.5  
 Delicious whole crumbed whiting and prawn cutlets with a serve of shoestring fries, aioli fresh lemon.

### LIGHT MEALS (After 6PM Only)

MEDITERRANEAN CHICKEN – CHEF'S CHOICE! 15.5  
 Napolitano style classic with kalamata olives, capsicum and mushrooms.

VEGETARIAN TIKKA MASAL (GF) (V) 15.5  
 Vegetable medley prepared in a delicate creamy curry spiced with chilli, coriander, cumin, garlic, ginger, turmeric, fenugreek, cloves and cinnamon.

CHICKEN KORMA 15.5  
 Chicken pieces browned and then cooked until tender with garlic, ginger, cashews, onions, yogurt, tomatoes, coriander, turmeric and cloves.

BEEF MADRAS 15.5  
 Ground coriander, cumin and turmeric are combined with the flavours of mustard seed and coconut to create a delectable and aromatic curry.

BUTTER CHICKEN 15.5  
 Tender chicken marinated in tandoori paste and slow roasted before being added to our creamy butter chicken sauce and simmered to perfection.

### \*WINTER HIGHLIGHT\*

CHICKEN PAD THAI (GF) (V) (After 6pm) 16.5  
 Rice noodles cooked with Chicken, fresh eggs, bean sprouts, ground peanuts & spring onions

\*All light meals are slow cooked and alterations are unavailable. We apologise for any inconvenience

## SWEET TREATS



### CAKES & SLICES

Tiramisu Individual Cake	7.5	w/icecream 8.5
French Vanilla Individual Cheesecake	7.5	8.5
Bacio Individual Cake	7.5	8.5
Flourless Individual Chocolate Cake (GF)	7.5	8.5
Caramel Tartlet	6.5	7.5
Chocolate & Walnut Brownie Slice	6.5	7.5

### MUFFINS (Served warm)

Chocolate Chip, Blueberry,	6	w/coffee 8.5
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### GELATI

Two scoops of fresh made gelati in seasonal flavours –ask staff for flavours!

5.5

### MAGNUM

Classic, Almond or Ego

4.5

### CORNETTO

Vanilla, Mint or Tim-Tam

4

### COOKIES

Choc Chip Triple Chocolate  
Milk Choc Chip and Macadamia Nut

w/coffee

3.5 6

## WINE SELECTIONS



### SPARKLING

	Bottle	Glass
Jansz NV - Tasmania	45	10
Dunes NV - South Eastern Australia	29	7.5
Moet & Chandon NV - France	110	
Veve Clicquot NV - France	110	
Pol Roger Brut NV - France	110	
Pol Roger Brut NV - France (375ml)	65	

### WHITE

Jim Barry Watervale Riesling - SA	32	
Nautilus Estate Sauvignon Blanc - NZ	45	10
Vasse Felix Sauvignon Blanc Semillion-WA	39	9
Pewsey Vale Pinot Gris - SA	39	9
Tiefenbrunner Pinot Grigio - Italy	45	
Bleasdale 'Potts Catch' Verdelho - SA	33	8
Yalumba Unwooded Chardonnay - SA	29	7.5
Tarrawarra Estate Chardonnay - VIC	39	

### RED

Pencarrow Pinot Noir - NZ	37	8.5
Dalrymple Pinot Noir - Tasmania	53	
Running with Bulls Tempranillo - SA	35	
Antinori Santa Christina Sangiovese -Tuscany	30	
Yalumba Merlot - SA	29	7.5
Smith & Hooper Cabernet Merlot - SA	36	8.5
Forest Mill Shiraz - Mt Barker, WA	38	9
Ringbolt Cabernet Sauvignon - WA	45	9.5

## BEER & SPIRITS



PREMIUM BEERS	8
Corona, Stella, Crown Lager, Moegaarden, Peroni, Heineken, Becks, Asahi, Little Creatures Pilsener Coopers Stout Pipsqueak Cider	
STANDARD BEERS	7
Pure Blonde, Tooheys Extra Dry, Coopers Pale Ale	
LIGHT BEERS	5.5
Cascade Light, XXXX Gold	
SPIRITS	8
Gordon's Gin, Johnny Walker Red, Jim Beam, Bundaberg Rum, Smirnoff Vodka, Southern Comfort, Canadian Club Whisky	
LIQUEURS	8
Baileys Irish Cream, Kahlua, Frangelico, Amaretto, Tia Maria, Cointreau, Chambord, Absolut Vanilia	
TOP SHELF	9
Makers Mark - Bourbon Whisky Glenfiddich 12 year old Bombay Sapphire - Gin 42 Below Vodka, Absolute Vanilla	

## NON ALCOHOLIC



### WATER

San Pellegrino Sparkling Mineral Water	3.5
Fiji Mineral Water	3

### COLD BEVERAGES

Coke, Diet Coke, Coke Zero, Lift, Sprite, Fanta	3.5
Tiro : Grapefruit or Blood Orange	4
Angostura Lemon Lime & Bitters	4
Bundaberg Ginger Beer	4
Cascade Sparkling Apple	4
Organics Orange Juice	4
Lipton Iced Tea : Peach or Lemon	4
Iced Chocolate	5.5
Iced Coffee	5.5

### HOT BEVERAGES

Flat White, Latte,	3.5
Chai Latte, Cappuccino, Long Black, Short Black	
Decaf, Soy, Mug	0.5 extra
Liqueur Shot(Frangelico, Tia Maria)	7.0 extra
Hot Chocolate	3.5
Belgian Hot Chocolate	5.5
Planet Organic Tea :	3
English Breakfast, Earl Grey, Green, Peppermint, Camomile, Darjeeling, Lemongrass	

## COCKTAILS



### LYCHEE PARADISO 12

Lychee Liqueur & Chambord liqueur added to muddled lime, shaken well & served over rocks with a flamed orange twist

### MARGARITA 12

The classic margarita! Zingy Tequila & lemon smoothed out with Cointreau all shaken and served up in a salt-rimmed martini glass

### WHITE RUSSIAN 12

Simplicity at its finest! Vodka & Kahlua topped with milk

### MARTINI 12

A classic martini made with your choice of Vodka or Gin and served with a lemon twist

### COSMOPOLITAN 12

A refreshing mix of Cointreau & Vodka shaken with cranberry juice and a dash of lime

### CUBA LIBRE 12

Bacardi & lime, topped with coke

### LONG ISLAND ICED TEA 14

Don't lose count now! Tequila, Cointreau, Vodka, Bacardi & Gin topped with refreshing coke

## COCKTAILS

### ESPRESSO MARTINI

12

Espresso coffee, Vanilla Vodka, Tia Maria & Kahlua  
Definitely not for the light hearted

### FRENCH MARTINI

12

Chambord, Vodka, pineapple juice  
& lime. Shaken and strained.

### CAPRIOSKA

12

Top shelf Vodka served with crushed lime &  
sweetened with a dash of sugar syrup

### CELLAR DOOR

14

Baileys, Frangelico & Crème De Cacao,  
shaken with cream

### THE HUCKABEES

10

Crushed raspberries mixed with Chambord liqueur  
topped with Sparkling wine

