

# Mains

- CRUSTED LAMB LOIN CHOPS** 19  
French Lamb loin cutlets served with sweet potato mash and topped with a garlic and blue cheese crust
- CRISPY SKIN ATLANTIC SALMON** 22  
Atlantic Salmon steak grilled and served with kipfler chips, roasted cherry tomatoes, meuniere sauce, preserved lemon and watercress
- CHICKEN ROULADE** 17  
Chicken breast rolled with asparagus, mushroom and camembert cheese served on sautéed fennel and baby spinach drizzled with mild wasabi mayonnaise
- BRAISED BEEF CHEEKS** 18  
Slow cooked beef cheeks in red wine, topped with roasted capsicum and spring onions served on a potato slice
- PORK RIB RACK** 22  
Pork ribs slow cooked for hours and basted with smoky BBQ sauce served with slaw and hash chips
- VEGETABLE STACK GF V** 16  
Vegetable stack layered and served on baby spinach with a pesto and balsamic reduction drizzle
- CALAMARI SALAD** 16  
Calamari marinated in citrus infused pesto, flash fried and served on a mixed wombok salad
- MUSSEL FETTUCCINI** 18  
Green lip mussels pot fried with fennel, garlic, white wine and cream tossed through fettuccini pasta