

Large Plates

Dhal Curry \$35

gently cooked Channa dhal with ghee infused rice, papadum, & mango chutney
(med spice can be hotter on request)

Seafood Chowder \$35

traditional creamy seafood chowder, with fish, mussels, prawns,
& seasonal vegetables, served with garlic bread.

Venison Casserole \$40

a rich venison & lentil casserole, with winter vegetables,
& green beans, served with grilled sourdough bread

Braised Pork Ribs \$40

pork ribs slow cooked in beer, with roast potatoes and asparagus

Steaks from 5 pm only

Rump 200g \$32 Rump 400g \$45

with side salad, fries, jus, & cafe de Paris butter

Desserts

Shortcake Apple Crumble \$16

with custard sauce & vanilla ice-cream

Coconut Supreme \$16

a chocolate fudge base with a coconut, sultana & chocolate topping
served with vanilla ice cream

A Fancy Sundae \$16

chocolate, vanilla & strawberry ice-cream with berry compote & brownie