

Entrees & Plates to Share

Garlic or Herb Bread	\$7.50
Shan's Soup of the Day	\$10.00
Arancini Pumpkin and sage Arancini Balls with a soft mozzarella centre served with aioli. (3)	\$10.50
Tuna Patties Two home made Tuna Patties with a dill and caper dressing. (2)	\$10.50
Southern fried chicken strips Pieces of chicken tenderloin, fried in our own spices and served with a ranch st dressing. (3)	\$10.50 yle
Pork Belly Bites Bite size pieces of pork belly with a BBQ sauce and pork jus.	\$10.50

<u>Sides</u>

Fresh Seasonal Greens		\$8.00
Beer Battered Chips		\$8.00
Served with aioli and tomato relish	add \$4.00	
Crispy Garden Salad		\$8.00

<u>Mains</u>

Petít Mígnon	\$41.50
250gm Eye Fillet, wrapped with prosciutto, topped with a Cafe de Parbutter, served with mashed potato, oven baked vine ripened tomatoe and green beans.	
Chicken Breast	\$33.00
Fresh chicken breast, filled with prosciutto, camembert cheese and sun-dried tomatoes then wrapped in filo pastry. Served with a garlic cream sauce, bok choy and broccolini.	
Murray Cod	\$34.00
Fillet of fresh Murray Cod on miso infused sweet potato mash with oven roasted vine tomatos.	
Burger	\$22.50
Home made beef patty, served on a Brioche bun with a tomato relish, bacon, egg, cheddar cheese, lettuce, tomato and caramelised onion with an aioli sauce. Accompanied by beer battered chips.	
Fish	\$34.50
Crispy skin Salmon fillet, on butternut pumpkin puree ,with Broccolini and dill pesto.	
Shan's Green Curry	\$18.00
Vegetables in a Green Curry served with fragrant Jasmine rice. Add Chicken.	\$22.00
Lamb Rack	\$33.00
Feta crusted lamb rack on creamy mash and a rich tomato sauce and zucchini.	

<u>Desserts</u>

Panna	Cotta	\$11.50
	Home made Panna Cotta (Check for today's special)	
Fruít S	Salad	\$11.50
	Fresh fruit salad with vanilla ice cream.	
Lemon	Tart	\$11.50
	Slice of home made lemon tart, served with Chantilly Cream and a raspb	erry
	coulis. Gluten Free Option Available on request	