



## *bread*

- Warm Ciabatta Bread with marinated olives .....\$16
- Warm Ciabatta Bread with Trio of Dip.....\$14
- 👉 Homemade, Please ask your wait staff for the daily selection

## *to start*

- Chorizo and garlic prawn skewers** with a warm ratatouille salad  
with olives and basil.....\$20.00
- Ricotta Fritters** in a roasted tomato, cumin sauce  
and rocket pesto .....\$20
- Arancini Filled With Prosciutto**, spinach & fig cheddar  
with a creamy sun-dried tomato sauce.....\$18
- Slow Cooked Pork** and sausage cassoulet.....\$24
- Red Wine & Port Beef** braised short ribs with celeriac puree .....\$20

## *children's menu \$10*

- Chicken nuggets
- Fish and chips
- Spaghetti bolognese

## *sides*

- Rosemary chat potatoes.....\$8.00
- Butter beans with toasted almonds.....\$8.00
- Chips and Aioli..... \$7.00



\$3.50 surcharge per person applies  
on Sundays and Public Holidays.

## *mains*

- Truffle Mushroom Risotto** with sweet pea, leek, shaved Charnwood smoked cheddar & parmesan wafer .....\$25.00
- Spice Rubbed Char-Grilled Chicken** breast on a Mentges butchery weisswurst and chilli cheese kransky hot pot with bacon and braised cabbage .....\$30.00
- Pan Seared Atlantic Salmon** with braised fennel potatoes crispy prosciutto ham .....\$34.00
- Steak Sandwich**, a richly marinated piece of sirloin, served with spiced beetroot & chilli relish, rocula and melted raclette served on toasted ciabatta with horseradish aioli .....\$18.00
- Beer Marinated Porterhouse Steak** with dauphinoise ham potatoes and gorgonzola butter .....\$35.00



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*The bacon and sausages are low fat, full of flavour, sourced locally from the famous German butcher - "Mentges meat" in Taree.*

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*lunch*

### *white wine match*

.....\$42.00

- Ricotta fritters in a roast tomato cumin sauce and rocket pesto - 75 ml. Glass of DeJuliis Verdelho
- Chorizo and garlic prawn skewers with a warm ratatouille salad with olives and basil - 75 ml. Glass of DeJuliis Semillon
- Delicious French Washed Rind called Epoisse with Crispy Bacco leaves - 75 ml. Glass of DeJuliis Chardonnay

### *red wine match*

.....\$44.00

- Spice rubbed char-grilled chicken breast on a Mentages weisswurst and chilli cheese kransky hot pot with bacon and braised cabbage - 75 ml. Glass of DeJuliis Tempranillo
- Slow cooked pork and sausage cassoulet - 75 ml. Glass of DeJuliis Sangiovese
- Reypenaar 24-month aged Dutch Gouda with Crispy Bacco leaves - 75 ml. Glass of DeJuliis Shiraz

### *beer match*

.....\$38.00

- German sausage of Mentges butchery chilli cheese kransky with potato rosti and two fat bloke's chilli tomato chutney - Hunter Beer Co. Kolsch Beer
- Prosciutto, spinach and fig cheddar arancini with a creamy sun-dried tomato sauce - Hunter Beer Co. pale Ale
- Porter stout cheddar with Crispy Bacco leaves - Hunter Beer Co. Bock Beer



### *tasting platters*



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