

CHEF SPECIALS

Sharing Platter **\$28.**

Marinated Baby Tomato's, Sicilian Green Olives, Champagne Ham, Salami, Prosciutto, Blue Cheese, Vintage Cheddar, Selection of Dips, Walnuts and Crisp Bread.

Marinated Pan-Fried Calamari (GF, DF) **H\$ 15** **\$21**

Capsicum, Garlic, Smoked Paprika, and Chilli Served with Lime Aioli

Southern Fried Chicken (DF) **\$24.**

Boneless Fried Thigh Fillets Pieces, Jalapeno Mayo served with Spiced Wedges and Creamy Coleslaw

Low and Slow Beef Short Ribs (GF) **\$32**

Slow Cooked Beef Ribs in a Sticky, Smokey BBQ Sauce, served with Creamy Mash Potato

Steamed Prawn Dumplings (DF) (6) **\$17**

Prawns, Spring Onions, Ginger, Garlic and Lemongrass served with Crisp Lettuce and Vietnamese Dipping sauce.

Autumn Rainbow Salad (GF, DFA) **\$14.** **\$19.**

Pumpkin, Beetroot, Onion, Baby Spinach, Fennel, Dried Cranberries, Feta, Walnuts and Balsamic Glaze.
