



Breads

Garlic Bread - whipped garlic butter on toasted crusty bread \$4 00

Basil Pesto and Parmesan Bread - Italian style bread with basil pesto and shaved parmesan cheese \$5 00

Bruschetta - toasted sourdough bread topped with roma tomatoes, red onion and fresh basil \$7 50

Entrees

Garlic Prawns - tiger prawns poached in garlic cream on a bed of Arborio rice \$18 50

Lime and Chilli Scallops - pan fried scallops infused by a lime and sweet chilli cream served with a risotto cake \$17 50

Mussels Provencale - Half shell Mussels with ribbon pasta and our chefs own Napoli sauce \$15 50

Salads

Greek Salad - lettuce leaves tossed with sundried tomatoes, red onion, black olives and fetta cheese \$9 50

Caesar Salad - Cos lettuce, crunchy croutons, crispy prosciutto, shaved parmesan cheese and creamy Caesar dressing \$9 50

Chefs Salad - Mesculin lettuce tossed with tomato, shaved cucumber and red onion with our chefs own salad dressing \$9 50

MENU PRESENTED BY CHEF ANDREW



Pastas

	<i>Entree</i>	<i>Main</i>
<i>Trio of Fettuccini</i>	<i>\$12 90</i>	<i>\$19 90</i>
<i>Spaghetti</i>	<i>\$12 90</i>	<i>\$19 90</i>
<i>Penne</i>	<i>\$12 90</i>	<i>\$19 90</i>
<i>Chicken Ravioli</i>	<i>\$14 90</i>	<i>\$21 90</i>
<i>Veal Tortellini</i>	<i>\$14 90</i>	<i>\$21 90</i>

*Please choose one of our freshly made sauces to enjoy
with your pasta*

Napolitano - fresh tomato sautéed with red onion and Italian herbs

Carbonara - a julienne of lightly fried bacon with black pepper and parmesan cream sauce

Alfredo - fine sliced button mushrooms with a basil pesto cream sauce

Bolognese - hand cut beef strips with fresh tomato and Italian herb sauce

Florentine - shredded baby spinach leaves with black pepper and a parmesan cream sauce

Marinara - tiger prawns, half shell mussels, barramundi and squid tubes

tossed in a Napoli cream sauce

Entrée \$19 90

Main \$27 90

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Mains

Veal Fillet

\$28 90

Veal Scaloppini - pan fried veal fillet served with a creamy button mushroom sauce

Veal Marsala - veal fillet pan fired with a marsala cream sauce

Veal Saltimbocca - veal fillet with prosciutto in a lemon cream sauce

Scotch Fillet

\$28 90

Peppered Scotch - 250grm char grilled Scotch Fillet complimented by a green peppercorn sauce

Scotch Dianne - 250grm char grilled scotch fillet with our chefs own Dianne sauce

Port & Prawn Scotch - 250grm Scotch fillet finished with tiger prawns and a creamed port wine sauce

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Chicken Breast

\$28 90

Chicken Timbale - Feta Cheese, sundried tomato and baby spinach leaves surrounded by a butterflied chicken breast on a Napoli cream coulis

Chicken Brione - creamy camembert cheese wrapped in butterflied chicken breast and finished with a creamy mushroom sauce

McNevin's Chicken - pan fried chicken breast with tiger prawns and a garlic cream sauce

Barramundi

\$28 90

Barramundi Meniere - grilled barramundi fillet finished with a garlic and chive butter

Beer Battered Barramundi - beer battered barramundi served with salad, chips and tartare sauce

Barramundi Saganaki - oven roasted barramundi fillet finished with a black olive and tomato basil sauce with a gratinate of feta cheese

Fritto Misto – seafood platter for two

a selection of both crumbed and beer battered and fresh seafood on chips with garden salad and tartare sauce

\$55 90

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Travellers Special \$19 90

In house guests only

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Veal Schnitzel with salad and beer battered chips

Chicken Schnitzel with salad and beer battered chips

Fish and chips with salad and beer battered chips

Rump Steak with salad and beer battered chips

Steamed vegetables are available \$3 00

Sauce \$3 00

Dianne Pepper Mushroom

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Desserts \$9 90

Double Chocolate Mudcake served with ganache and chocolate ice cream

Profiteroles filled with cream and topped by a chocolate sauce and whipped cream

Sticky date Pudding served with butterscotch sauce and ice cream

Warm Apple Strudel - with vanilla anglaise and ice cream

Please check the board for other deserts

Children's Menu

Chicken Tenders served with chips and tomato sauce **\$ 8 00**

Chicken Schnitzel served with salad, chips and gravy **\$13 90**

Lasagne served with salad and chips **\$13 90**

Spaghetti Bolognese with shaved parmesan cheese **\$12 90**

Crumbed or Battered Fish with chips and salad **\$13 90**

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Desserts

<i>Vanilla or Chocolate Ice Cream</i>	<i>\$ 4 00</i>
<i>Flavourings - chocolate, caramel, strawberry</i>	
<i>Half Serve Mudcake with ganache and ice cream</i>	<i>\$ 6 00</i>

Coffee

<i>Flat White</i>		<i>\$4 00</i>
<i>Latte</i>		<i>\$4 00</i>
<i>Cappuccino</i>	<i>Lrg \$5 00</i>	<i>Sml \$4 00</i>
<i>Short Black</i>		<i>\$4 00</i>
<i>Long Black</i>		<i>\$4 00</i>

Tea

<i>Earl Grey</i>	<i>\$4 00</i>
<i>English Breakfast</i>	<i>\$4 00</i>
<i>Green Tea</i>	<i>\$4 00</i>
<i>Camomile</i>	<i>\$4 00</i>



Naughty Nightcaps \$9 90

Midnight Maria - shot of Tia Maria with espresso coffee and topped by whipped cream

Irish Coffee - a shot of Irish Whisky with espresso coffee and topped by whipped cream

Coffee Bomb - a shot of Kaluha with espresso coffee and topped by whipped cream

Jaffa Coffee - a shot of Cointreau with espresso coffee and topped by whipped cream