



Lunch Menu - June 2010

Breads and Oysters

** Gluten free bread available on request*

Garlic Turkish Bread {3.90}

Sundried Tomato and Parmesan Damper served with Pukara Estate caramelised balsamic vinegar and extra virgin olive oil {\$6.50}

Sydney Rock Oysters. Choice of natural **GF**, mornay, kilpatrick or Chef's special {\$2.85/oyster}

Entree plus 1 other course with 1 glass of selected house wine - \$34.90

Entree, main and dessert with 1 glass of selected house wine - \$39.90

Alternatively, select courses below as desired.

Entrées {\$14.90}

Crisp Fried Whitebait with aioli and garnished with English parsley

Soup of the Day served with chargrilled Morpeth sourdough and crisp croutons

Tarte Tatin of Goat's Cheese, Wild Mushroom and Cherry Tomato with caramelised onion and fine herb mascarpone and dressed with Pukara Estate balsamic vinegar

Traditional Caesar Salad with garlic, parmesan, anchovy and dill dressing

Salt and Lemon Pepper Squid served with a mango, roast capsicum and cashew nut salsa

Cajun Prawns on a bed of jasmine rice with mandarin beurre blanc

Smoked Salmon served with buttered brown bread, a caper, Spanish onion and dill salsa and horseradish sour cream

Char Grilled Morpeth Sourdough, wild rocket vine tomato tartare, dressed with Pukara Estate caramelised balsamic vinegar

Grills {\$26.90}

Lamb Cutlets served with a Persian fetta mash, surrounded with a spanish onion, vine tomato and kalamata tartare with mint jus

Scotch Fillet topped with Dianne sauce served with pomme parmentier and a rocket salad

Mixed Grill of lamb cutlet, beef fillet, fried egg, vine tomato, flat mushroom and bacon topped with a pepper sauce





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Fish {\$26.00}

Beer Battered Blue Eye with crisp salt and vinegar chips, tartare sauce and muslin wrapped lemon

Pan Roasted Ocean Trout on a bed of mash, topped with almonds cooked in brown butter, lemon and parsley

Blackened Barramundi Fillet (hot and spicy) on a nest of jasmine rice, accompanied with roast capsicum and cashew nut salsa and a coriander and lime yoghurt

Sandwiches {\$17.00}

Minute Scotch Fillet, caramelised onion and aioli with chips

Warm Baguette with leg ham, Margaret River cheddar and vine tomato with mustard pickles

Tortilla Wrap filled with stir fried beef, Asian salad and ginger caramel

Specials {\$26.50}

Traditional Roast of The Day with seasonal vegetables, roast potatoes and sauces

Pizza of BBQ Duck Shanks roasted with Hoisin sauce and a fragrant Asian salad

Thai Beef Salad dressed with a teriyaki and honey dressing

Linguine with Ocean Trout and Barramundi cooked in a cream sauce with eshallots and English spinach

Veal Tortellini, boscaiola sauce, shaved parmesan, rocket and char grilled Morpeth sourdough

Eather's Navarin of lamb pie braised in Hunter Valley Shiraz, root vegetables and garden herbs topped with a mushy pea, Margaret River cheddar and mint mash

Dessert {\$9.90}

Fresh Fruit Salad served with vanilla ice cream

Apple Crumble and maple ice cream

Sticky Date Pudding smothered in butterscotch sauce and vanilla ice cream

Melody of Petit Tarts

