SPECIALS MENU

ENTREES

Chicken spring rolls (3), sweet & sour sesame sauce S 18

Salmon & barramundi fishcakes, garden salad, curry & yoghurt mayonnaise GF

Entree - 2 fish cakes 26 Main - 3 fish cakes 32

Cream of tomato soup, tarragon cream 16 + brioche roll & butter S 5

MAINS

Market fish, ask our friendly staff MP

Slow cooked brisket, marinated in honey & chilli, cheesy baked potatoes,

coleslaw, BBQ sauce GF 42

Pan roasted gnocchi, pumpkin puree, toasted pinenuts, basil pesto, parmesan 28

BEVERAGES

Cocktail of the month, Peachy Spring - Whiskey, peach lime & mint spirit, lemon & lime juice, lemonade 18

Wines of the Month - 2022 Still Moon Sangiovese - elegant medium body, offers hints of blackberries & cherry. It's a balanced wine with fresh tannins and a refined savoury finish. 150mls 15 250mls 22 bottle 64

Harcourt Sparkling Rosè NV - Light zesty fresh & fruity. The perfect spring bubbly. 150mls 13 bottle 56

V= Vegetarian | **VG**= Vegan | **GF**= Gluten free | **GF**= Can be served gluten free
DF= Dairy free | **N**= Contains nuts | **VG**= Can be served vegan | **S**= Seeds

1% surcharge applies on all card transactions 10% surcharge on Sundays & 15% surcharge applies on public holidays on all food & beverages