

TO BEGIN

Bruschetta

Prawn & White Anchovy on Char bread with fresh herb Salad, Citrus dressing
\$15

Flat Bread Dip Quesadillas

Garden herb pesto, semi dried tomato, hummus with cheese & tzatziki dip
\$12

Chicken Liver Pate

Black pepper & Chicken liver with orange marmalade, Flat bread crisps, herb & Light sprout garden
\$14

PLATTERS

Pop's

Minnie mignon, lamb balls, pork & prawn sticks, crumbed cheese burger, chilli nuts, cheddar cheese, pickle & béarnaise
\$27

Antipasto

White anchovies, marinated Olives, charred bread, char oiled vegetables, prosciutto, feta, dry herb tomato
\$25

Seafood

Smoked Salmon, prawn, char octopus, scallop ceviche (Fiji style) oysters, Crab & Ice burg.
\$29

Cheese

Assortment of 3 Cheeses
\$23

TAPPAS

\$16

Pork Cigar

Tempura battered pork lion with cracked black & passionfruit aioli

Prawns Chilled

Lemon grass macadamia coconut infused
Lime & Chilli avocado

Chicken Ribs

Marinated with hot tamarind sauce

Crumbed Mushroom

Balsamic & red wine, crumbed, fried sage crisps and a Mornay dipping
sauce

Mushroom Arancini

Mushroom, Ragout rice balls, truffle aioli

Haloumi

Strawberry mint salsa & Balsamic

Lamb Ribs

Olive basted, red wine & balsamic panned cauliflower puree

Potato Skin Nachos

Cheese, sour cream, guacamole, bacon

Barra Softshell Tacos

Ice Burg lettuce, two herb salad lime emulsion

Pork Belly

Asian braised with lime & maple scallops, Cointreau apple ginger puree,
candied chilli

MAINS

Beef wellington

150gm Eye fillet with crouton, mushroom cake, pate, pastry cap, jus
beans & parmentier potatoes

\$33

Lamb Shank Fettucine

Tender pulled lamb shank in tomato Napoli with feta, fresh herb garnish

\$22

Prawn & Salmon Linguini

Sautéed prawns with garlic & chilli, flat leaf parsley, cherry tomato, red
onion smoked salmon with evoo

\$27

Coconut & Chilli Chicken

Served on Nazi Goreng with mango & coriander salsa, prawn chips

\$25

Duck Curry

Thai curry, Jasmine rice & cucumber relish

\$29

SIDES

\$7

Rainbow olives

Fresh Garden Salad

Garlic buttered beans

Beer battered fries with aioli

Herbed diced pan fired potatoes