



entrée

antipasto platter a light and tempting start to a meal, ideal to share, salami, marinated vegetables, olives and dip with crusty bread	12
soup , changes regularly, served with crusty bread	10 / 18
elms duck roll, roasted duck meat flavoured with orange rind, shallots & hoi sin sauce, served with hoi sin dipping sauce	16 / 28
suppli, these delicious little risotto balls are filled with mozzarella cheese, fried and served with a tomato salsa	12 / 23
stuffed mushrooms filled w – spinach, pinenuts, cream cheese, rice & shallots, crumbed w– lemon and parsley, served w– sweet chili jam	12 / 23
garlic king prawns, green tiger prawns tossed in a creamy garlic sauce and served on a bed of rice.	16 / 28

pasta

fresh pasta is used in our pasta dishes direct from Green Zebra, choose from fresh egg linguini or continental cheese ravioli , sauces change regularly	18.5
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mains

veal parmigiana, layered with béchamel & home made tomato sauce, served w – fries and side salad	28
slow roasted lamb shanks, with red wine & rosemary, served w – creamy mash & veg.	30
local rainbow trout, oven roasted served with lemon parsley butter	26
char grilled black angus T-bone steak with mushroom jus, chips & garden salad	30
pesto roasted chicken breast, topped with a pesto sauce, served with rice & salad	28

sides

garlic or herb parmesan bread	5
buttered greens	6
wedges, sour cream & sweet chilli sauce	5
fresh garden salad	5



dessert

rhubarb & apple crumble, topped w – macadamia, shredded coconut & rolled oats crumble mix, heated until crisp, served w – ice cream.	9.5
sticky date pudding , served piping hot w- lashings of caramel sauce & whipped cream	10
strawberry gelato, italian style, smooth full flavoured strawberry ice cream	12.5
rich chocolate self saucing pudding, served warm w – ice-cream	10
seasonal cheese platter, served w – quince paste, walnuts and crackers	15

coffee & tea

cappuccino	3.3
short black	3.3
flat white	3.3
vienna coffee	4.5
affogato - espresso coffee poured over vanilla ice-cream	7
liquor affogato - as above with a shot of your choice of liquor	13.5
tea - earl grey, english breakfast	3.3
herbal tea - peppermint, lemon & ginger, lemon, pure camomile, green tea,	3.3

ports & liquors

penfolds grandfather port	12.5
courvoisier cognac	12.5
conitreau	12.5
grand marnier	12.5

please refer to wine list for full selection of wines, ports and liquor ' s.

tap water is of no charge. bottle water 1.5lit 6.00 glass 2.00