



DINNER MENU

Warm Organic Ciabatta bread– choice of olive oil & balsamic dressing or roasted with a rosemary smoked garlic butter	\$ 8
S.O.D – Homemade soup of the day with crusty bread	\$10
Smoked salmon Pate – chutney & toasted sour dough	\$12
gf Beef Carpaccio – rocket, hazelnuts & truffle aioli	\$14
gf Blue Brie & chive double baked soufflé	\$12
Sumac deep fried calamari – side salad & lime mayo	e\$15 m\$24



gf Lamb Rump (cooked pink) – served with a vegetable ratatouille, olives and jus	\$27
gf F.O.D – Fresh fish of the day (please ask your host)	\$27
Roasted chicken breast – stuffed with ricotta & basil, potato gnocchi, beetroot, spinach, confit tomato & jus	\$25
gf Eye Fillet steak (free range, grass fed) – hand cut chips fried in palm oil, button mushrooms stuffed with caramelized onion jam, asparagus & a red wine butter sauce	\$32
Roasted Pork Loin- roasted peach filo tartlet, fondant potato, green beans & a tarragon cream sauce	\$26
v gf Artichoke & asparagus risotto – macadamia nuts, parmesan & an orange vincotto dressing	\$23
v Mediterranean vegetable filo parcel –roast tomato & olive sauce, garden salad	\$21

gf – gluten free

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Sides

\$7.00

Roasted vegetables
Hand cut chips
Garden salad

Extras

\$1.00

Lime aioli
Tomato compote

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