

# Welcome to our Summer Menu

## BREADS

Garlic & Herb Baguette	\$6	(V)
Trio of Dips- Rosemary & Beetroot, Caramelized Pumpkin & Onion and Hummus with Warm Turkish Bread	\$14	(V)
Parmesan & Rosemary Bread Sticks with Sea Salt Flakes and Ranch Dip	\$9	(V)
Pizza Bianca with fresh rosemary, crushed garlic & sea salt	\$11	(V)

## JUST GRAZING

Deep Fried Camembert With Tangy Cranberry Sauce	\$16	(V)
Mushroom & Thyme Arancini With Napolitana, Creamy aioli & shaved parmesan	\$16	(V)
Cauliflower Fritters With Pea Purée	\$14	(V)
Sundried tomato & Feta Tart With guacamole & rocket salad	\$15	(V)
Salt & Pepper Squid With citrus aioli	\$16	
Try the LOT—Share plate for 2 With salt & pepper calamari, Deep Fried Camembert, Mushroom & Thyme Arancini, Cauliflower Fritters with Warm Turkish bread and dip	\$34	
Natural Oysters On a bed of fresh rock sea salt	6- \$18 12-\$30	(GF)
Kilpatrick Oysters On a bed of fresh rock sea salt	6- \$20 12-\$38	
Minestrone Soup With a warm wholemeal bread roll	\$12	
Prawn & Avocado Cocktail With fresh shredded lettuce	\$15	(GF)
Yum Yum Chicken Wings	\$16	

(V) Vegetarian Option  
(GF) Gluten Free (GFO) Gluten Free Option

## THE GREEN ROOM

Traditional Caesar Salad	\$20	
Chicken Caesar Salad	\$25	
Grilled Garlic Prawn Caesar Salad	\$26	
Warm Thai Beef Salad With Nam Jim Dressing	\$25	
Roasted Beetroot & Caramelized Walnut Salad With Pear, spinach, onion & feta cheese	\$21	(V)
Cajun Squid Salad With mixed greens, cherry tomatoes, capsicum & lightly spiced chilli dressing	\$25	

## WOOD FIRED PIZZAS

Italian BBQ Meatballs Pepperoni, Red onion, Red Capsicum & BBQ Sauce	9"-\$18 12"-\$25	
Reef & Beef Rump Steak, Garlic Prawns, Bacon, Onion & Aioli Drizzle	9"-\$20 12"-\$27	
Hawaiian Ham, Cheese & Pineapple	9"-\$17 12"-\$24	
Basil Pesto Feta, Red Capsicum, onion and mushroom	9"-\$17 12"-\$24	(V)
Garlic Chicken Garlic, cherry tomato & red onion	9"-\$20 12"-\$27	

## FROM THE CHAR-GRILL

250g Rump Steak	\$22	(GFO)
300g Porterhouse Steak	\$27	(GFO)
300g Scotch Fillet Steak	\$36	(GFO)
Pan fried Chicken Breast With Garlic & Herb butter drizzle	\$26	(GFO)
All Grill Meals come with the choice of Potatoes (chips, gourmet or mashed potato) and a Sauce (creamy mushroom, mixed peppercorn, traditional gravy or creamy garlic)		

## COMBOS

250g Rump Steak With Sticky Pork Spare Ribs & Coleslaw	\$30	
300g Porterhouse Steak With Garlic Prawn Skewers	\$35	(GFO)
300g Chicken Breast With Salt & Pepper Squid	\$34	(GFO)

## MAIN BREAK

Battered Fish & Chips With fried dill pickled onion, garden salad, tartare & Grilled lemon wedge	\$24	
Chicken Parmigiana With chips, gourmet potato or mash	\$26	
Mediterranean Vegetable Stack With Salsa Verde	\$23	(V)
Guinness Braised Beef Pie	\$24	
Fettuccini Carbonara With Bacon, Onion and Mushroom	\$24	(VO)
Crispy Skin Barramundi With gourmet dill potatoes, south west mayo & grilled lemon cheek	\$35	(GFO)
Golden Fried Seafood Platter With Prawns, calamari, fish & chips	\$25	
Classic Beef Lasagne With Garden salad & chips	\$22	
The Nard Chicken Burger With Bacon, pineapple, cheese, salad and home made aioli	\$23	
Chicken Breast Roulade With feta, spinach, sun dried tomato and napolitana sauce	\$29	(GF)
Slow Cooked Lamb Shank With Sweet Potato Mash	\$28	
Sticky Pork Spare Ribs With creamy coleslaw & chips	\$28	
Creamy Garlic Prawns With Aromatic braised rice	\$29	

Upgrade to our Scrumptious Dessert Bar for only \$5.50

