

# May

## CHEF'S SELECTION

### ENTRÉE

#### **Prawn Cutlets**

House crumbed parmesan & panko prawn cutlets served with orange mayo

**M**

**\$12**

**V**

**\$14**

### MAINS

#### **Ravioli & Blue Cheese**

Hand made beef ravioli tossed through a blue cheese & shallot white wine cream sauce drizzled with a garlic infused olive oil

**\$23**

**\$25**

#### **Roasted Autumn Veg Salad**

Roasted sweet potato, beetroot, potato & pumpkin tossed with baby spinach, toasted pecans, feta cheese & balsamic dressing  
Add garlic prawns \$5

**\$22**

**\$24**

#### **USA Pork Ribs**

A full rack of ribs cooked until falling off the bone, marinated in our house made bourbon BBQ sauce. Served with charred corn on the cob & fries

**\$30**

**\$32**

#### **Sweet & Sour Pork**

A modern twist on an old classic. Bite sized pieces of tender coated pork with vegetables coated in a sticky, sour sauce. Served with fried rice & fresh shallots

**\$26**

**\$28**

#### **Hawaiian Chicken Parcel**

Grilled chicken pieces with cheese, pineapple & ham off the bone wrapped in puff pastry. Served with a sweet chilly cream sauce, chips & salad

**\$25**

**\$27**

### DESSERT

#### **Sticky Date**

House made sticky date pudding with butterscotch sauce & vanilla ice cream

**\$12**

**\$14**