



September

CHEF'S SELECTION

ENTRÉE

MINI COB LOAF

Choose from either cheesy bacon or vegan-friendly citrus and spinach filling in a crispy individual cob loaf

\$10 / \$12

PISTACHIO CRUSTED LAMB RACK

4 point lamb rack cooked medium rare with a pistachio and parmesan cheese crust, served with sweet potato mash, steamed broccolini and a red wine jus

\$33 / \$35

SPINACH LASAGNE

Spinach and 3 cheeses layered with gluten free lasagne sheets and topped with tomato slices. Served with Greek salad and house-made twice cooked potato wedges

\$23 / \$25

SATAY PIZZA

Choose from either chicken or king prawns on a sourdough pizza base with house-made satay sauce, red onion, roasted capsicum and mozzarella cheese. Finished with toasted peanuts and shallots

MAINS

CHICKEN \$21 / \$23 KING PRAWNS \$24 / \$26

CHICKEN SNITTY ABC

Golden chicken schnitzel topped with avocado, bacon and cheese, grilled and finished with aioli. Served with sweet potato chips and salad

\$25 / \$27

DRUNKEN CHICKEN

Chicken breast in a buttery mushroom and marsala sauce with bursting cherry tomatoes. Garnished with chopped parsley and served over mash potato with veggies

\$27 / \$29

CAJUN PRAWNS & SPICY SAUSAGE PASTA

Gluten free tagliatelle cooked to order with Cajun prawns and a spicy sausage in pink sauce, topped with fresh chopped coriander, parmesan cheese and a crusty Turkish roll

\$28 / \$30

DESSERT

BANANA SPLIT

Fresh banana topped with vanilla bean whipped cream, warm caramel sauce, crushed nuts, baby marshmallows and maraschino cherries

\$10 / \$12

