



DINNER MENU

STARTERS

Garlic and rosemary bread with romesco – \$7.50

Soup of the day – \$13.50

Crostini with beetroot hummus, harissa pumpkin and pistachio dukkah (V) – \$11.00

Bruschetta with heirloom and vine ripened tomatoes, rocket and basil pesto (V) – \$13.50

.... with coppa and herbed goat's cheese – \$16.00

ENTRÉES

Garlic king prawns with chorizo, olives and salsa verde – \$23.00

Tempura of zucchini flowers with blue swimmer crab, ricotta, lemon and ponzu sauce – \$19.50

Pithivier of Brillat-Savarin brie, leek and mushroom (V) – \$16.00

Smoked duck breast with blueberry reduction, apple and celeriac remoulade (GF) – \$18.00

LIGHT & HEALTHY

Baked Gruyère custard, roast garlic and sage pumpkin with mushrooms and barley (V) – \$25.00

.... with smoked ocean trout – \$32.00

Roast cauliflower and beetroot with chick peas, zhug, cucumber and mint yoghurt (GF, V) – \$25.00

.... with Moroccan chicken (GF) – \$29.00

CASUAL DINING

Wagyu beef burger with smokey aioli, speck, Jack cheese and steak chips – \$25.50

Grainge Angus rump cap steak with beetroot, bacon, cheddar and tomato salad and pepper sauce (GF) – \$29.00

Chicken schnitzel with coleslaw, steak fries, jalapeno pepper and coriander mayo – \$28.00

Fish of the day with aioli, garden salad and chips – MP

Chicken and avocado burger with lime aioli and steak chips – \$24.50

Lamb shank with Paris mash and beans almondine (GF) – \$27.00

Crispy deep fried flathead fillets with chips, tartare and lemon – \$26.00



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MAIN COURSE

300 gram beef ribeye cutlet with black garlic, mushrooms and eschallots with Dutch cream potatoes and chimichurri (GF) – \$43.00

Slow cooked pulled lamb shoulder with crispy potato cake, roasted brussel sprouts and parsnip crisps – \$30.00

Portuguese chicken with chorizo, olives and lemon with annatto rice (GF) – \$32.00

Pork tenderloin with herbed spätzle, vegetable ribbons, apple cider and mustard sauce – \$35.00

Steamed snapper fillets in a dashi broth with vegetables and steamed rice (GF) – \$34.00

Saffron angel hair pasta

.... with king prawns, scallops and squid with chilli, tomato and basil – \$32.00

.... with mushroom, spinach, basil and cherry tomatoes – \$25.00

SIDE DISHES

Sautéed vegetables (GF) – \$7.00

Mashed potatoes (GF) – \$6.50

Steak fries – \$6.50

Roast winter vegetables with balsamic – \$7.00

Mixed salad leaves with heirloom tomatoes, avocado and sesame dressing – \$7.00

DESSERTS

Steamed mango, macadamia and maple syrup pudding – \$14.00

Cherry, apple and ricotta cheese strudel with crème anglaise – \$14.00

LB's tiramisu – \$14.00

Hot chocolate pudding with pomegranate and vanilla gelato – \$14.00

Sorbets with fruit and berries (GF) – \$14.00

Ice cream sundae with warm fudge sauce, banana and raspberry (GF) – \$14.00

Dessert share plate for two – \$25.00

Fruit plate (GF) – \$11.50

Australian and European cheeses with spiced pear chutney and parmesan sable

.... with two cheeses – \$19.00

.... with three cheeses – \$22.00