

Dinner Menu

STARTERS

Local Artisan Flatbreads w/ house made trio of dips	11.0
Oven toasted Cob Loaf w/ olive oil and Dukkah	9.0
Oven toasted Cob Loaf w/ Garlic Compound Butter	8.0

ENTREE

Paprika and Turmeric Fried Squid served w/ shredded salad and Harissa Aioli	16.0
Crisp Bangalow Pork Belly w/ green apple, sliced radish & toasted walnuts. Served w/ an apple glaze	15.0
Garlic and Chilli seared Prawns served on a crispy arancini cake w/ rocket salad	16.0
Fried Polenta Chips w/ leafy salad, fresh salsa, rosemary salt & sweet tomato jam	14.0

FROM THE GRILL

Crispy Skinned Barramundi with compound butter	29.0
Marinated Grilled Chicken	29.0
200g Eye Fillet	34.0
350g Rib Eye	36.0
28 day aged 400g Rib Eye 'Cattleman' steak on the bone	43.0

*All of our beef
is locally sourced from
farms right here on the
Northern Rivers*

*All served with crispy Garlic Chat Potatoes and Charred Corn
Salsa Salad*

*With a choice of sauce - Red Wine Jus, Peppercorn Jus, Mushroom Jus,
Garlic and Lemon Butter or add Garlic Cream Prawns for 7.0*

SALADS

Waldorf style salad w/ mixed leaves, fresh apple, celery, walnut and Parmesan, finished with house vinaigrette	23.0
Seared beef salad w/ fresh coriander, crushed peanuts, crispy noodles and a Nam Jim inspired dressing	25.0
Sticky BBQ Pork Salad w/ Shredded Cabbage, Mixed Herbs, Bean Sprouts & Fried Shallots	26.0
Add Prawns: 7.0	Add Chicken: 5.0

PASTA & RISOTTO

Prawn Spaghetti with rich napoli sauce w/ cherry tomatoes, parsley and parmesan	28.0
Roast Pumpkin Risotto w/ asparagus, sage, walnut and feta	26.0
Basil Pesto Pasta w/ baby spinach, pine nuts and parmesan	23.0
Add Prawns: 7.0	Add Chicken: 5.0

SIDES

Assorted Green Vegetables tossed in butter	7.5
Beer Battered steak fries	7.5
House Corn Salsa Salad	7.5