

# A LA CARTE

## BREADS

<b>CHEESY GARLIC BREAD</b>	<b>8</b>
<b>GARLIC BREAD</b>	<b>8</b>
<b>HERB BREAD</b>	<b>8</b>

## SMALL PLATES

<b>BAKED JERVIS BAY SCALLOPS   GF</b>	<b>20</b>
On Leek puree, baked with 3 Cheeses	
<i>PAIR WITH OUR WIRRA WIRRA CHARDONAY</i>	<b>8</b>
<b>MALAYSIAN CHICKEN SATE</b>	<b>16</b>
With BBQ Pineapple, Pickled Watermelon, Coriander	
<i>PAIR WITH OUR OPAWA SAUVIGNON BLANC</i>	<b>9</b>
<b>PACIFIC OYSTERS NATURAL   DF</b>	<b>3.80</b>
Nuoc Cham dressing on side	
<b>PACIFIC OYSTERS KILPATRICK   DF</b>	<b>3.80</b>
Diced bacon with our house made sauce	

## MEDIUM PLATES

<b>FRIED SESAME KING PRAWNS</b>	<b>26</b>
Four large King Prawns on Thai Mango dressing, served with a petit salad	
<b>RICE FLOUR FRIED CALAMARI   DF</b>	<b>27</b>
With Lemon Myrtle and Chili Jam, served on a petit salad	
<i>PAIR WITH OUR CAPE TO CAPE SEM. SAV.</i>	<b>8</b>
<b>STICKY MISO CARAMEL PORK RIBS   DF</b>	<b>28</b>
With Asian Slaw	
<i>PAIR WITH OUR RUNNING WITH BULLS TEMPRANILLO</i>	<b>9</b>
<b>ROASTED MUSHROOM SALAD   DF V</b>	<b>17</b>
Cherry Tomatoes, Cucumber, Roasted Capsicum, Roasted Macadamia Nuts and Thai Dressing	
<i>PAIR WITH OUR YALUMBA PINOT GRIGIO</i>	<b>9</b>

## LARGER PLATES

<b>RED CURRY OF MASTER DUCK LEG   DF</b>	<b>36</b>
With Lychees and Coconut Rice	
<b>PAIR WITH OUR PALLISER PINOT NOIR</b>	<b>13</b>
<b>TERIYAKI GLAZED EGGPLANT   V</b>	<b>29</b>
On Rocket, Daikon Radish, Dragon Fruit, Toasted Pumpkin seed, Cucumber Salad	
<b>PAIR WITH OUR OPAWA ROSE</b>	<b>9</b>
<b>BUNDABERG SEAFOOD SPAGHETTI   DF</b>	<b>37</b>
Locally caught seafood with Napoli, Chili, Basil	
<b>BBQ JAPANESE LAMB CUTLETS   DF</b>	<b>38</b>
With Rocket, Figs, Nashi Pear and Pickled Watermelon salad	
<b>PAIR WITH OUR SISTERS RUN CABERNET SAUVIGNON</b>	<b>9</b>
<b>YELLOW CURRY OF LOCAL REEF FISH   DF</b>	<b>37</b>
<b>GRILLED LOCAL REEF FISH   DF</b>	
With Sweet Potato and Broccolini	

## CHAR GRILL STEAKS

**SERVED WITH STEAMED BUTTERED GREEN VEG AND HAND CUT FRIES  
YOUR CHOICE OF SAUCE**

Sauces all GF    Red Wine Jus / Garlic Cream / Mushroom / Pepper

<b>SCOTCH FILLET 250G</b>	<b>37</b>
<b>PAIR WITH OUR SISTERS RUN CABERNET SAUVIGNON</b>	<b>9</b>
<b>EYE FILLET 250G</b>	<b>39</b>
<b>PAIR WITH OUR YALUMBA SHIRAZ</b>	<b>10</b>
<b>CHICKEN BREAST FILLED WITH BRIE</b>	<b>34</b>
<b>PAIR WITH OUR WIRRA WIRRA CHARDONAY</b>	<b>8</b>
<b>3 PRAWN TOPPERS FIRED IN GARLIC CREAM</b>	<b>9</b>

## SIDES

8 EACH OR 3 FOR 19

**PAN FRIED BRUSSEL SPROUTS + BACON + GARLIC & BUTTER**  
**SAUTÉED SWISS BROWNS MUSHROOMS & SPINACH**  
**FRIED HAND CUT POTATOES**  
**LOCALLY SOURCED SEASONAL STEAMED & BUTTERED VEGETABLES**  
**FRENCH FRIES**  
**GARDEN SALAD**

# CHILDREN'S MENU

15

All served with soft drink, milk or juice and ice-cream with topping

**TEMPURA FISH PIECES & CHIPS + SALAD**

**GRILLED CHICKEN TENDER & CHIPS + SALAD**

**BEEF SAUSAGES W. VEGETABLES & MASH OR CHIPS + SALAD**

**MINI STEAK W. VEGETABLES & MASH OR CHIPS + SALAD**

## DESSERTS

**PEAR, MAPLE SYRUP & BROWN BUTTER PIES**

14

With Cinnamon Spelt Crust

**PAIR WITH OUR HEGGIES VINEYARD BOTRYTIS RIESLING**

10

**VANILLA POD/ GINGER CRÈME BRULEE |**

13

With Wafer and Passionfruit Sorbet, Rose Persian Fairy Floss

**APPLE AND CINNAMON CREAM CARAMEL CAKES |**

14

With Lemon Curd and Vanilla Ice Cream

**COTTON CHEESE CAKE WITH HONEY PLUMS**

13

With Chocolate Ice Cream

**PAIR WITH OUR HEGGIES VINEYARD BOTRYTIS RIESLING**

10