



## ENTRÉES

### **GRILLED CIABATTA - 15**

*Cottage Lane ciabatta, served with today's selection of butters. GF\* V*

### **BRUSCHETTA - 17**

*Grilled ciabatta topped with tomato, balsamic onion, whipped feta & avocado.  
VG, DF, GF\**

### **CHEESE & HERB ARANCINI - 17**

*Served on a grilled capsicum sauce & topped with parmesan & roquette greens. V*

### **BUTTERMILK CHICKEN STRIPS - 17**

*Four marinated fried chicken tenders on a House-made chive ranch sauce. GF*

### **PORK & CABBAGE DUMPLINGS - 17**

*House-made dumplings in a hearty broth with spring onion & chilli. DF*

### **BAKED BRIE - 20**

*Soft brie with walnuts, honey, fresh herbs & served with grilled ciabatta. GF\*, V, N*

### **GREEN LIP MUSSELS - 20**

*Served in a white wine garlic & chilli sauce with grilled ciabatta. GF\**

*GF gluten free | VG vegan | V vegetarian | DF dairy free | N contains nuts.*

*GF\*, DF\*, VG\* gluten free, dairy free or vegan on request - this item can be made with slight revisions.*

## MAINS

### **BUTTERNUT GNOCCHI - 28**

*Hand rolled gnocchi tossed through a creamy butternut sauce with toasted pepitas, feta & fresh herbs. VG, DF*

### **GRILLED EGGPLANT - 30**

*Charred eggplant glazed with garlic & citrus, served with coconut yoghurt & couscous salad. VG, DF*

### **BEEF & BACON BURGER - 30**

*Double pure beef patty with streaky bacon, crisp salad & cheese. Served on a grilled buttermilk bun with agria fries & garlic aioli.*

### **FISH 'N' CHIPS - 35**

*Beer battered fillets with a garden salad, agria fries & tartare sauce. GF\*, DF*

### **PAPRIKA CHICKEN - 36**

*Grilled whole boneless chicken thigh with smoky paprika, served on a bed of vegetables & pearl couscous.*

### **PORK & FENNEL SAUSAGE (300G) - 36**

*Grilled local sausage with garlic mash, seasonal green vegetables & House-made beer & onion gravy.*

### **STICKY PORK RIBS - HALF 32 | FULL 40**

*Slow braised baby back ribs topped with a sticky BBQ sauce & accompanied with citrus slaw. DF, GF*

### **PINOT BRAISED SHANK - 45**

*Slow roasted lamb shank with garlic mash, red wine & rosemary reduction. Accompanied by baby carrots & whipped feta. GF*

### **GRILLED SALMON - 40**

*Grilled salmon fillet on a bed of baby potato, roasted vine tomatoes & seasonal vegetables with a caper butter sauce. GF, DF\**

### **SCOTCH FILLET (250G) - 48**

*Grilled to your liking & served with mascarpone mash, seasonal vegetables & your choice of sauce. GF*

**SAUCES:** RED WINE JUS-GF,DF | GREEN PEPPERCORN SAUCE-GF,DF | CAFÉ DE PARIS BUTTER-GF.

### **TOMAHAWK STEAK (700GM) - 70**

*Grilled & served medium rare with creamy garlic mash, roast baby onions, baby vegetables & café de Paris butter. GF*

## SIDES 9

*Fries with garlic aioli - GF, DF*

*Creamy garlic mash - GF*

*Seasonal vegetables  
- GF, DF\**

*Onion rings with garlic aioli - V*

*Green salad - VG, GF*

*Citrus slaw - V, DF*

*Grilled breads (2) - GF\*,DF*

*Fried eggs (2) - V, GF, DF*

## PLATTERS

### **TOMAHAWK PLATTER - 95**

*Medium rare 700g tomahawk & locally made 300g pork & fennel sausage, accompanied with agria fries, grilled vegetables & roquette greens. Garnished with chimichurri & Café de Paris butter. GF*

### **LAMB SHANK PLATTER - 85**

*Locally made 300g pork & fennel sausage & slow roasted lamb shanks paired with whipped feta, a pearl couscous salad & a creamy garlic mash with chimichurri sauce & roasted vine tomatoes.*

### **STICKY RIBS PLATTER - 75**

*A full rack of sticky BBQ ribs accompanied by 300g of locally made pork & fennel sausage & buttermilk chicken tenders. Paired with citrus slaw, agria fries & finished with roast garlic aioli & chive ranch dressing. GF*

## DESSERTS 17

### **LEMON POSSET**

*Citrus custard with shaved white chocolate & oat crumble.*

### **CHOCOLATE MOUSSE**

*A light & fluffy chocolate mousse with meringue drops & brownie bites. Sprinkled with raspberry dust. VG, GF*

### **STICKY DATE**

*House-made date pudding, topped with salted caramel toffee. Finished with a sugar shard & vanilla ice-cream.*

### **VANILLA PANNA COTTA**

*Paired with passionfruit syrup & white chocolate crumble. GF*



*Sign me up for great deals*



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