

## ENTRÉES

### **GRILLED CIABATTA - 15**

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

### **BUTTERNUT SOUP - 17**

*Creamy butternut pumpkin topped with pumpkin seeds & thyme infused honey.  
Served with grilled ciabatta.*

*DF\*, 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 & rocket 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*

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

*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 chives. 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.*

## **CURRIED CAULIFLOWER DAHL - 32**

*A light spiced dahl with coconut cream & curried cauliflower. Finished with coconut yoghurt, coriander & cauliflower pieces. GF, DF, VG*

## **PAPRIKA CHICKEN - 36**

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

## **BANGERS & MASH - 36**

*Ask your waiter about today's selection of sausage from Homegrown Butchery. Paired with creamy mash, seasonal vegetables & topped with a house-made beer & onion gravy. GF\*, DF\**

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

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

## **PINOT BRAISED SHANK - 45**

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

## **SCOTCH FILLET (250G) - 46**

*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*

# COMFORT FOOD

## **CHICKEN & CRANBERRY PIZZA - 25**

*Chicken, brie & cranberry.*

## **FOUR MEATS PIZZA - 25**

*Served with BBQ sauce.*

## **VEGE PIZZA - 25**

*Pomodoro sauce, mozzarella, grilled Mediterranean vegetables, whipped feta. V*

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

*Double pure beef patty with streaky bacon, crisp salad & smoked 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*

## 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*

## SIDES 9

*Fries with garlic aioli - GF, DF*

*Creamy garlic mash - GF*

*Seasonal green 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*

## DESSERTS 17

### **APPLE & BERRY CRUMBLE**

*With a biscuit topping, vanilla ice-cream & freeze dried berries GF, DF\*, VG\**

### **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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