



Entree

Garlic Cob \$6

Tempura Prawns w Soy Lime Dipping Sauce \$14

Salt & Pepper Squid w Aioli \$12

Canadian Clearwater Scallops w Creviche Sauce \$18

Mixed Dips Plate w Ciabata Bread \$18

Soup of the Day \$6

Mains

300g Angus Ribeye w Creamy Mash, Steamed Vegetables & Topped w Creamy Garlic Prawns \$30

Roasted Sweet Potato & Ricotta Cannelloni w Paer & Walnut Salad \$18

Slow Roasted Chicken Breast w Mash, Creamed Spinach & Topped w Southern Ocean King Prawn & Creamy Garlic Sce \$28

Southern Highland Junee Lamb Cutlets w Sweet Potato Mash, Garlic Roasted Beans & Redwine Cherry Sauce \$28.50

Italian Style Osso Bucco Pie w Creamy Mash, Steamed vegetables & Redwine Sauce \$20

Mists French Style Duck Confit w Roasted Potato, Mushroom & Shallots, Bean & Prosciutto Bundles & Redwine Sce \$28

Heon River King Salmon w Herb Roasted Potatoes, Asparagus & Topped w Smoked Salmon & Dill Crème Friache \$26

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