



## Dinner Menu

### *Entree*

- Soup of the day (see your waiter for today's soup) \$12.0
- Garlic & herb crisp toasted Turkish bread \$7.90
- Roasted walnut & parmesan pesto toasted Turkish bread \$8.90
- Garlic infused poached butterflied prawns (x4) w, light roquette salad and white wine cream sauce \$19.9
- Smoked salmon & asparagus spear stack \$17.9  
w, house made basil pesto & balsamic reduction
- Salt & Pepper Calamari served w, tangy lemon and herb dressed salad \$19.0

### *Salads/Sides*

- Greek \$12.0  
Mixed lettuce, tomato, Spanish onion, olives, cucumber and feta
- Garden \$9.5  
Mixed lettuce, tomato, Spanish onion and cucumber
- Pan fried vegetables \$9.0
- Creamy mash potato \$9.5
- Herb infused pan tossed chat potatoes \$9.0



## *Mains*

### *From the fields*

Eye fillet	
Red wine glazed eye fillet steak served w, caramelised sweet potato and pan tossed asparagus	\$36.0
Porterhouse	
Black angus porterhouse steak served w, butter & herb chat potatoes and locally sourced pan-fried vegetable medley	\$33.0
Lamb Shank	
Red wine and rosemary slow blanched lamb shank served w, mash potato & root vegetable demi glaze	\$27.0
Chicken Royale	
Tender rolled chicken breast w, mash potato and an avocado, garlic & onion white wine cream sauce	\$27.0
Chicken Parmigiana	
Crumbed chicken breast topped w, rich house made Napoli sauce, shaved ham and mozzarella cheese. Served w, ribbon salad and chunky cut fries.	\$24.9

### *From the Sea*

Atlantic Salmon	
Pan fried crispy skin Atlantic salmon served w, your choice of creamy mash or herbed chat potatoes, pan tossed asparagus and finished w, an orange & thyme honey sauce	\$32.0
Beer battered flathead	
Beer battered flathead tails served w, ribbon garden salad, chunky cut chips and tartare sauce	\$25.0
Garlic Prawns	
Succulent prawns (x10) poached in a creamy white wine and garlic sauce, served on a cup of thyme infused risotto w, a modern salad	\$27.9



**From the Pan**

**All dishes can be done as a pasta or a risotto on request**

\$24.9

**Carbonara**

Thick sautéed bacon, onion and fried garlic in a creamy white wine egg sauce

**Amatriciana**

Sauté of bacon, onion and olives in a chilli house made Napoli sauce

- add chicken \$5 - add prawns \$8

**Alfredo**

Your choice of pasta tossed w, parmesan cheese, butter, fresh herbs and avocado

**Ranges Special Risotto**

Thyme infused risotto w, a sauté of mushroom, semi-dried tomato, onion, chicken and garlic in a full bodied walnut pesto sauce

**Pollo Fungi**

Tender chicken breast, mushroom and onions in your choice of white wine cream sauce or house made Napoli.

***Desserts***

Sticky date pudding with rich butterscotch sauce and ice cream	\$13.0
Warm poached pear & cinnamon pudding served w, Chantilly cream & roasted almond	\$12.5
Crepes w, caramelised banana & sweet baileys cream sauce	\$12.5
Affogato	\$12.0
Cakes in display	\$9/9.5

***Kids \$12.0***

Pasta carbonara

Spaghetti napolitana

Fish and chips

Chicken nuggets and chips

Cheese burger and chips

All kids meals come with a complimentary soft drink or juice