

DINNER MENU

ENTRÉE

Garlic Bread (V)	\$6.50
Ciabatta Bread with a trio of dips (V)	\$11.00
Soup of the day made from fresh, seasonal vegetables, served with a fresh bread roll	\$9.00
Traditional Seafood Chowder , served with a fresh bread roll	\$14.50
Oven Roasted Warm Chicken Salad with basil pesto, bacon, croutons & brie served on mesclun salad and finished with a waterline dressing (GF)	\$18.50
Seafood Platter - smoked salmon, prawns, marinated mussels, whitebait pattie & scallops	\$27.50
West Coast Whitebait cooked in traditional patties, served with lemon wedges	\$21.50
Chicken Satay Kebabs served on a bed of rice and finished with a satay sauce	\$17.50
Tiger Prawns , served on mesclun salad topped with guacamole (GF)	\$19.00
Capsicum, Courgette & Corn Fritters , served on a bed of mesclun and finished with a roasted red capsicum sauce (V)	\$16.50

MAINS

Salmon Fillet topped with basil pesto, served on angel hair pasta with cherry tomatoes, sweet basil & sautéed mushrooms	\$28.50
Ribeye Steak served on slow roasted Tuscan potato with Portobello mushrooms grilled tomato & fresh watercress, finished with a choice of peppercorn, garlic or mushroom sauce (GF)	\$32.00
Flintstone Steak (300gm) served on slow roasted Tuscan potato with Portobello mushrooms, grilled tomato & fresh watercress, finished with a choice of peppercorn, garlic or mushroom sauce (GF)	\$34.00
Oven Baked Crumbed Chicken Breast , topped with ham, tomato salsa and cheese, served on capsicum, courgette & corn fritters & finished with a port wine jus lie	\$31.00
Pork Schnitzel served on mashed potato and bok choy, finished with a port wine jus lie and capsicum chutney	\$28.00
West Coast Whitebait , cooked in traditional patties served with salad & lemon wedges	\$36.00
Roast of the Day , served with seasonal vegetables (GF)	\$25.00
Fish of Day	TBA
Pasta of the Day	TBA



SIDES

Green Salad	\$6.00
Fries	\$6.00
Spicy Wedges	\$6.00
Vegetable Medley	\$6.50

DESSERTS

Hot Boysenberry Tart served with vanilla bean ice cream	\$10.00
Banoffee Pie served with fresh whipped cream	\$10.00
Chocolate and Cointreau Profiteroles filled with cointreau pastry cream, served with fresh whipped cream & hot chocolate sauce	\$10.00
Trio of ice cream , served with berry compote	\$10.00
Cheese board , served with a trio of cheese, fresh fruit & crackers	\$20.00
Cheese cake of the day	TBA