



### *Breads*

Mild sour dough knot loaf with dips, balsamic & dukkah	12
Char grilled focaccia with tomato, harden herb pesto & parmesan	8
Fresh focaccia bread, garlic or herb (2 slices)	4

### *Entrees*

<b>Seafood chowder</b> of mussels, prawns & local fish served with croutons (G/F option)	16E	25M
<b>French onion soup</b> with braised beef, risini pasta, cheese croutons & garden herbs (G/F option)	16E	
<b>Seafood ravioli</b> with garlic prawns, shallots, wilted greens, with tomato & garden basil	21E	31M
<b>Beef liver pate</b> with chutneys, balsamic glaze & homemade lavosh bread (G/F option)	17	
<b>Chargrilled</b> tongue with French lentils, roast beetroot, toasted hazelnuts & black pepper jus (G/F)	20E	32M
<b>Tender beef strips</b> with Thai style salad, lime, sesame & sweet soy dressing in a crispy wonton basket	22E	



## *Mains*

<b>Fish of the day</b> - please see our menu board for our local fisherman Scotty's fresh catch (G/F option)	Market Price
<b>Slow cooked beef shin</b> with old stout, pearl barley, local bacon & finished with fresh herbs & roasted garden vegetables (G/F option)	36
<b>Handmade pasta rotolo</b> with sauté chicken, pumpkin, ricotta, spinach, toasted seeds & herb pesto	35
<b>Slow roasted beef</b> with roasted vegetables, potato galette, sautéed local greens & Norfolk Blue beef gravy (G/F option)	34
<b>Oven roasted beef ribs</b> with smoky barbecue sauce, corn bread & Israeli cous cous & parsley salad	33
<b>Chargrilled beef rump</b> with almond & parsley stuffing, lemon & kale risotto cake, finished with Norfolk Blue beef & red wine jus & Salsa Verde	38
<b>Additional sides- all options</b>	
Bowl of steamed vegetables	6
Green leafy salad	6



## *Aged Prime Cuts*

### **Norfolk Blue Aged Prime Cuts**

One of the following will be offered subject to aging and availability. Norfolk Blue prime cuts are aged between 4 and 12 weeks and sometimes longer.

- 200 gram Fillet 46
- 200 gram Scotch Fillet 37
- 200 gram Sirloin (also known as Porterhouse) 36
- 200 gram Centre cut Rump 36

### **MSA (Meat Standards Australia) Prime Cuts**

As an alternative to our Norfolk Blue beef. MSA prime cuts are British bred, grass fed and have been aged at least 2 weeks.

- 200 gram Fillet Mignon 36
- 250 gram Scotch Fillet 36

To experience the best qualities of our prime cuts, we recommend Medium, Medium Rare or Rare. However, Chef will ensure that your prime cut is prepared to your specific liking. As a guide, our medium will be a juicy pink.

All Prime Cuts are served with **potato galette, sauté local greens, pea puree, Yorkshire pudding and your choice of one sauce.**

**Traditional Pepper**

**Beef & Red Wine Jus**

**Paris butter**

### **Additional condiments**

Dijon, Seeded, Hot English Mustards, Horseradish cream 2

Additional sauce 4.50