



Entrée

-Garlic, Herb & Cheese bread-

\$7.50

-Soup of the Day- (V)*

*Made fresh using the very best local produce,
Served with Garlic Bread - Please Ask for Today's Choice*

\$11.50

-Hand Cut Calamari-

Cherry Tomato & Avocado Salad & Lemon

\$13.50

-Confit Duck Leg-

Orange Salad and Balsamic Reduction

\$20

-Seared Scallops-

Twice Cooked Belly Pork and Apple Salad

\$22.00

-Creamy Garlic Prawns-

Served with Coconut & Coriander Rice

\$22.00

-Welsh Rarebit Tartlet- (V)*

Red Pesto, Sun Blushed Tomato & Parmesan Salad

\$14.00



Mains

*-Beer Battered Silver Snapper-
Served with Hand Cut Chips, Fresh Garden Salad &
House Made Tartare Sauce*

\$24.50

-Nelson's Famous Jack Daniels Pork Ribs- (GF)
Marinated and Cooked in Jack Daniels BBQ Sauce, Served
with Hand Cut Chips & Fresh Garden Salad*

\$31.50

-300gm Black Angus Sirloin- (GF)
Cooked to your liking with a choice of Mushroom, Pepper or
Garlic Sauce, Served with Hand Cut Chips &
Fresh Garden Salad*

\$38

Add Garlic Prawns or Ribs \$9.50

*-Chicken Parmigiana-
Free Range Tenderised Chicken Breast Coated in
Breadcrumbs, Topped with Napolitano Sauce & Cheese,
Served with Hand Cut Chips & Fresh Garden Salad*

\$29.50

*-Lamb Shanks-
Red Wine Braised & Served with Parsnip Mashed Potato*

\$29.50

*-Seafood Pie-
Prawns, Scallops & Whiting, Topped With
Chive Mashed Potato*



\$24.50

*-Pumpkin & Sage Arancini-
Napoli Sauce, Root Vegetable Medley & Parmesan*

\$25.00

*-Prosciutto Wrapped Chicken Breast-
Sauteed Spring Greens, Chive Mashed Potatoes
& Mushroom Sauce*

\$27.50

-Confit Pork Belly- (GF)
Fondant Potato, Asparagus & Cider Cream*

\$31.50

*-Duo of Duck-
Pumpkin Gnocchi, Braised Red Cabbage &
Port Wine Reduction*

\$33.00

Sides

Steamed Vegetables \$8.50

Fresh Garden Salad \$8

Hand Cut Chips with Aioli \$8

*Crushed Royal Blue Potatoes with Garlic &
Manjimup Truffle Oil \$8*



Desserts

Ever Changing - Please ask Wait staff for Current Options

**All Desserts \$11.00*