

The image features three vertical silhouettes of dining utensils: a spoon on the left, a fork in the center, and a knife on the right. They are rendered in a light gray color against a white background. The word "Dinner" is written in a black, elegant cursive script across the middle of the utensil silhouettes.

Dinner

**To Start**

Antipasto Platter to Share	\$25
Caesar Salad with Chicken or Prawns	\$16
Panzanella Salad (V)	\$12
Baked Brie with Warm Bread to Share (V)	\$14
Bruschetta with Chorizo, Fig, Tomato and Parmesan	\$10

To Follow

Mei Goreng	\$18
Nasi Goreng	\$18
Chicken Parmigiana	\$20
Penne Pomodoro (V)	\$15
-Add Succulent Chicken	\$20
-Add Prawns	\$20
Tagliatelle Carbonara	\$18
Grilled Chicken Breast, Mushroom Sauce, Spinach and Mash	\$20

From the Grill

Aged Black Angus Eye Fillet 300g (GF)	\$52
Aged Black Angus Scotch Fillet 300g (GF)	\$39
Wagyu Beef Rump 300g (GF)	\$29
Tasmanian Salmon Fillet (GF)	\$26
Barramundi Fillet (GF)	\$28
Served with Fries or Mash and a Choice of Sauce (Peppercorn, Beef Jus, Mushroom or Café de Paris Butter)	



Sides

Sautéed Green Beans (GF) (V)

Greek Salad (GV) (V)

Grilled Asparagus and Cherry Tomatoes (GV) (V)

Roasted Pumpkin (GF) (V)

Garden Salad (GF) (V)

All Sides Priced Individually at \$8

To Finish

Australian 3 Cheese Platter \$19

Crêpes Suzette \$14

Red Berry Eton Mess (GF) \$12

Selection of Ice Creams (3 Scoops) \$10

Fresh Fruit Salad (GF) \$10

(GF) Gluten Free

(V) Vegetarian

Beverages

Please see our Wine List and Staff for our Wide Selection of Soft and Alcoholic Beverages