

## FROM THE CABINET

### Sandwiches

Toasted ham, cheese and tomato	7.90
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Roast beef, Swiss cheese, caramelised onion, mustard pickle and mixed lettuce	7.90
Egg, chive, mayonnaise and lettuce	7.90

### Ciabatta

Tomato, bocconcini, green basil and wild rocket	9.90
Salami, red peppers, olives, semi dried tomato, basil pesto and wild rocket	

### Baguette

Smoked salmon, cucumber, baby capers, red onion, watercress and horseradish cream	9.90
Leg ham, brie, baby cos lettuce and seeded mustard	

### Turkish

Roasted pumpkin, red peppers, eggplant, red onion, baby spinach and spice mayonnaise	9.90
Sumac roasted chicken, baby cos, grilled vegetables	

### Wraps

Spiced chicken wrap	7.50
Roasted vegetable wrap	

### Pies

Steak pie	5.95
Steak and pepper pie	
Chicken and leek pie	

### Light options

Ricotta and spinach roll	5.95
Quiche	6.50
Frittata	6.50

## FROM 11AM \*BURGERS SERVED WITH RUSTIC WEDGES

<b>Wagyu beef burger*</b> smoked bacon, Swiss cheese, caramelised onion, cos lettuce and tomato relish	16.50
<b>Ciabatta steak sandwich*</b> rib fillet, tomato, red onion, seeded mustard, cos lettuce and horseradish cream	16.50
<b>Chicken fillet burger*</b> tomato, red onion, mixed lettuce, Swiss cheese, avocado and spiced mayonnaise	15.50
<b>Vegetarian ciabatta sandwich*</b> sweet potato, pumpkin, onions, tomato, mixed lettuce, sesame seeds and chili aioli	15.50
<b>Chips</b> served with aioli	8.50
<b>Rustic wedges</b> served with sour cream and sweet chili	10.50

## FROM 5PM FROM 11AM WED, SAT SUN

<b>Soup of the day</b> with crusty bread	10.50
<b>Bruschetta</b> tomato, red onion, olives, green basil, crumbled feta and olive oil	12.50
<b>Mezze plate</b> assorted dips, marinated vegetables, cured meats and olives with toasted ciabatta	19.50
<b>Spiced lamb kofta</b> grilled lamb kofta, crushed potato, feta cheese, sultanas and red wine jus	19.50
<b>Barramundi fillet</b> oven baked, crusted with dill and zatar served with red onion, olives and lemon	19.50
<b>Chips</b> served with aioli	8.50
<b>Rustic wedges</b> served with sour cream and sweet chili	10.50

## AFTER THE SHOW

Chicken liver parfait with crusty bread	9.50
Spiced squid with caper mayo	10.50
Goats curd and olives	9.50
Chips and aioli	7.50
Pork and veal terrine with beetroot chutney	10.50
Barramundi twisters with caper mayo	11.50
Charcuterie plate house made delicacies and cured meat	19.50
Cheese plate	19.50
brie, blue and cheddar served with lavosh, grissini, crackers and dried fruits	

## UNDER 12'S MENU

Including soft drink or popper 9.50

Wood fired mini pizza with ham and cheese	
Penne pasta with Napoli sauce	
Fish and chips with mixed green salad	
Mini cheese burger with chips	
Grilled chicken breast with potato and steamed vegetables	

## SWEETS

### INDIVIDUAL CAKES

6.90

**Mon Cherry** Chocolate shell, mud cake base, rum syrup, cherry compote, Kirsch cream

**White and dark chocolate mousse (GF)** Chocolate shell, mud cake base, dark chocolate mousse, white chocolate mousse

**Sacher Torte** Chocolate skin, Sacher sponge, rum syrup, apricot jam

**Raspberry cream cheese** Almond joconde sponge, dark chocolate, cold set cream cheese mousse, raspberry swirl

**Blueberry cream cheese** Almond joconde sponge, dark chocolate, cold set cream cheese mousse, blueberry swirl

**Mango passionfruit cream cheese** Almond joconde sponge, dark chocolate, mango ginger mousse

### CAKE SLICES

2.90

**Milanus baton** Dark chocolate triangle of chocolate butter cream, chocolate sponge, praline and walnuts

**Mocca Rina baton** White chocolate triangle of chocolate butter cream, chocolate sponge and praline

**Lemon curd** Lemon curd, cream, lemon sponge base and pistachio garnish

**Dark mud cake** Chocolate base, chocolate ganache and chocolate coated raisin

**Pumpkin and ginger slice** Pumpkin, ginger and walnut cake, cream cheese frosting and candied pumpkin

**Linzer slice** Traditional almond and hazelnut cake, berry glaze

**Chocolate mousse (GF)** Chocolate sponge base, mousse, ganache and walnut garnish