



10% Surcharge Sunday and Public holidays

STARTERS

TOASTED FOCASSIA BREAD

Garlic butter \$9

Sweet Chilli and Cheese \$11

Whipped honey and herb butter \$11

Bruschetta served on toasted organic sourdough finished with feta and balsamic glaze \$17

WARM MARINATED OLIVES \$10

SIZZLING GARLIC PRAWNS \$25

Sizzling prawn hot pot in a cream garlic sauce with toasted garlic bread

ARANCINI \$18

Hand rolled arancini balls with chefs selection of seasonal filling and accompanying dipping sauce (V, GF)

SOURDOUGH CRUMBED HUNTERBELLE BRIE \$20

Hunter belle brie, double coated in fruit and almond sourdough crumb, coconut, fried and served with a sticky morello cherry and port glaze

ANTIPASTO TASTING PLATE \$32

Marinated olives and antipasto medley, house made dip, artisan cheese, salami and tortilla chips

CREPES

SAVOURY CRÊPES TOPPED WITH CHEESE, SERVED WITH RICE & SALAD.

CHICKEN AND LEEK \$22

In a creamy white wine sauce with a touch of mustard

SEAFOOD MORNAY \$26

Our selection of mix seafood, shallots with creamy mornay sauce

MEXICAN \$22

Our Mexican style sauce mixed with refried beans and your choice of either Chicken or Vegetarian filling topped with sour cream and jalapenos (GF)



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MAINS

HICKORY SMOKED PORK RIBS

\$37 HALF RACK \$45 FULL RACK

Hickory smoked pork ribs with smashed potato and apple slaw (GF)

BEER BATTERED FLAT HEAD \$26

Served with our green goddess salad, chips, house made tartare and lemon

VEGAN LASAGNE \$29

*House made vegan lasagne made with layers of Mediterranean vegetables and tofu béchamel served with our green goddess salad
* please advise if vegan or vegetarian (GF, V, DF)*

APRICOT CREAM CHEESE CHICKEN BREAST \$30

Chicken breast pocketed with apricot, almond cream cheese and finished with a honey glaze served with smashed potato salad (GF)

MEXICAN BURGER \$27

*Your choice of vegetarian bean or wagyu beef patty with mescalín, tomato, Spanish onion, salsa, avocado, sour cream and tasty cheese on a milk bun served with beer battered chips
(Vegan and option available)*

CHICKEN AND BACON RANCH BURGER \$25

Moist Chicken breast, wood smoked German bacon, mescalín, Spanish onion, tomato and tasty cheese on a toasted milk bun finished with zesty ranch sauce and served with beer battered chips

BEEF POT PIE \$28

Chefs special - beef pot pie served with creamy mash and minted smashed pea's

CHEFS SPECIALS

Please see board for our chefs seasonal special delights

IF YOU HAVE A SPECIAL DIETARY REQUIREMENT THAT WE HAVENT COVERED WE WOULD BE MORE THAN HAPPY TO CREATE SOMETHING FOR YOU WITH GIVEN NOTICE

EXTRA'S

BEER BATTERED CHIPS	12.00
SWEET POTATO CHIPS (GF)	14.00
GARDEN SALAD	14.00
SEASONAL VEGETABLES	13.00
CREAMY GARLIC PRAWN TOPPER	12.00
SIDE SALAD	7.00
SIDE OF CHIPS	6.00



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SWEETS

TRIPLE CHOCOLATE FUDGE BROWNIE \$16

Rich, warm house baked fudge brownie with raspberry coulis and vanilla bean ice cream

STICKY DATE PUDDING \$16

Chef Karen's sticky date pudding with butterscotch sauce, So good it's totally acceptable to lick the plate.

HUNTERBELLE CHEESE TASTING PLATE \$28

Served with fruit paste, crackers and dried fruit

AFFOGATO \$9.50

*Our house blend of Danes
Caribbean organic espresso and vanilla bean ice cream*

Add Liqueur

Baileys or Frangelico 3
Mr Black Coffee Liqueur 8

SORBET OF THE DAY \$12

2 scoops (GF, DF)