

Menu

10% Surcharge Sunday and 15% Public holidays
See our specials board for chefs specials of the day

STARTERS

Smoked salmon Crostini \$19

Organic sourdough, cream cheese, capers & Spanish onion (GFO)

Brushetta \$15

Freshly chopped tomato, basil, red onion, and garlic on toasted organic sourdough topped with hunter belle feta cheese and finished with balsamic glaze (V,GFO, VEO)

Salt and pepper squid \$19

lightly floured , deep fried squid and prawns on a bed of mixed leaf , with fresh citrus and basil aioli dipping sauce a
(main size with chips and salad \$30)

Antipasto platter \$32

Marinated olives and antipasto medley, house made dip, hunter belle cheese, salami and artisan crackers (VO, GFO)

MAIN COURSE

Beer battered flat head \$22

Served with chips, house made tartare and lemon
ADD salad \$5

Mediterranean plate \$35

Lamb back strap or Chicken skewers with Moroccan inspired cous cous, mint yoghurt, grilled halloumi with pita bread (GFO)

Nachos \$22

Pulled Pork, Chicken or Vegetarian, served with sour cream (GF, VEO)
Add guacamole 5

Pasta of the day

Chefs pasta of the day , see our specials board (GFO)

Thai beef poke bowl \$28

Thai beef, rice, avocado, cucumber, carrot, capsicum cabbage, pickled ginger, coriander & sesame mayo (GF)

CREPES

Served with rice and salad

Chicken and Leek \$24 Seafood mornay \$26 Mexican \$26 Spinach and ricotta \$24

In a creamy white wine sauce with a touch of mustard

Our selection of mix seafood, shallots with creamy mornay sauce

Our Mexican style refried bean mix with choice of either Chicken or Vegetarian filling topped with sour cream and jalapenos (GF, VEO, VO)

Hand rolled crepe with our Italian spinach and ricotta filling and passata sauce topped with cheese (GF, V)

BURGERS

Served with chips

Satay lentil and carrot \$25

Lentil and Carrot Pattie with alfalfa sprouts, satay sauce and sour cream (V)

Sweet chilli lentil \$25

Lentil and carrot pattie with lettuce tomato beetroot ,sweet chilli sauce and sour cream (v)

Chicken Caesar \$26

Sliced Chicken Breast with lettuce bacon, parmesan cheese and caesar sauce on a milk bun

PIZZA

(GFO, VEO)

Hawaiian \$26

BBQ Meatlovers \$26

Vegetarian \$26

Supreme \$26

Margarita \$20

Garlic \$15

GF- Gluten Free

V- Vegetarian

VE- Vegan

GFO - Gluten free option

VEO- Vegan option

VO - Vegetarian option

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SALADS

Chicken caesar \$24

Sliced Chicken Breast with lettuce bacon, parmesan cheese, egg and caesar sauce with toasted sour dough (GFO)

Chicken and chorizo \$23

Chicken breast slices and chorizo with tomato, onion, mixed leaf lettuce and Mustard mayonaise dressing (GF)

Roast vegetable salad \$23

Roast vegetable medley, hunterbelle feta, spanish onion and baby spinach with basil pesto dressing and toasted sourdough (VEO, GFO)

Prawn and halloumi \$26

halloumi, prawns, rocket, cucumber, semi dried tomatoes, lemon thyme dressing and celery (GF)

SIDES

Beer battered chips \$12

Sweet potato chips (GF) \$14

Garden salad \$14

Seasonal Vegetables \$13

Side salad \$5

Side chips \$7

KIDS

Grazing plate 15

Rice crackers , Tasty Cheese, hummus, seasonal fruit (GF)

Fish and chips 13

Nuggets and chips 12

Nachos 15

your choice of Chicken, Pork, Vegetarian (GF)
ADD Guacamole \$5

DESSERTS

Sticky date pudding \$16

with butterscotch sauce and vanilla bean ice cream

Sorbet trio \$13

Lemon, Mango and Raspberry sorbet (GF)

Affogato \$12

Our house blend of Danes Caribbean organic espresso and vanilla bean ice cream
Add Liqueur
Baileys or Frangelico 3
Mr Black Coffee Liqueur 8

Hunterbelle Cheese tasting plate \$28

Served with fruit paste, crackers and fresh berries and dried fruit

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