



## Dinner Menu

Starters:

4pm to 8:30pm daily

Mains:

**Garlic Bread // \$6**

*Add cheese \$2*

**Bruschetta // \$10 (V)**

*Tomato, onion, basil salsa on toasted Turkish bread, feta, sticky balsamic*

**Trio of house dips // \$12 (V)**

*With char-grilled pita and lavosh*

### Entrees:

**Mushroom Arancini // \$14 (V)**

*Citrus aioli, micro salad*

**Garlic and Herb-Scented**

**Grilled Prawns // \$17 (GF)**

*With mango and chilli salsa*

**Chicken, Lemongrass and Cabbage  
Spring Rolls // \$15**

*Ginger and tamarind dipping sauce*

**Spiced Squid // \$14**

*Shallots, chilli, namjim, micro herbs*

### Sides:

**Potato Wedges // \$9**

*Sour cream, sweet chilli sauce*

**Golden Chips // \$8 (GF)**

*Served with aioli*

**Steamed Greens // \$8**

*Garlic butter, salt*

### Kids Meals (all \$10):

*Chicken nuggets with chips*

*Linguine Bolognaise*

*Beef & bacon kids burger*

**Eumundi Lager Battered Fish // \$22**

*Golden fried with chips, salad, house tartare*

**Seared Tuna and Wombok Salad // \$29 (GF)**

*Vermicelli noodles, apple, ginger, sweet soy dressing*

**Saltwater Barramundi // \$28 (GF)**

*Roasted baby potatoes, king prawns, asparagus, citrus hollandaise*

**Pumpkin and Quinoa Salad // \$24 (GF, V, Ve)**

*Roasted miso pumpkin, quinoa, kale, mushroom, roasted capsicum, balsamic glaze*

**Prawn Linguine // \$29 (GF Upon Request)**

*Garlic, chilli, olive oil, lemon, coriander*

**Moroccan Spiced Grilled**

**Chicken Salad // \$25 (GF)**

*Wombok, watermelon, roasted pinenuts, sweet soy dressing*

**Slow Cooked BBQ Pork Belly // \$31 (GF)**

*Sauteed Asian greens, pickled ginger, toasted sesame*

**Cape Grim Char-Grilled Sirloin // \$37 (GF)**

*300 gram sirloin, roasted Swiss brown, asparagus, mash, jus*

**Slate-Seared Beef Fillet // \$39 (GF)**

*200 gram fillet, creamy mash, wilted spinach, pancetta, port jus*

**Orange and Star Anise Roasted**

**Duck Breast // \$34 (GF)**

*Pilaf rice, spring onion, pickled daikon radish*

**Oven-Roasted Lamb Rump // \$34 (GF)**

*Potato rosti, buttered spinach, blistered tomatoes, jus, mint gremolata*

### Desserts:

**Sticky Date Pudding // \$12**

*Vanilla bean ice-cream, butterscotch sauce*

**Crème Brulee // \$12 (GF)**

*Biscotti, compote, cream*

**Tiramisu // \$12**

*Fresh berries*

**Any special dietary requirements can be catered for upon request.**

**GF - Gluten Free**

**V - Vegetarian**

**Ve - Vegan**