

# a la carte menu

## starters & snacks...

garlic & herb bread <b>veg</b>	\$8.0
gourmet bread & homemade dips <b>veg</b>	\$10.0
chicken tandoori salad <b>gf</b>	\$18.5
prawn & bacon skewers <b>gf</b>	\$18.9
zucchini fritters <b>veg</b>	\$16.5
roast pumpkin & prosciutto salad <b>gf</b> <i>with baby spinach, pine nuts &amp; honey cinnamon dressing</i>	\$17.0
smoked salmon, rocket & potato salad <b>gf</b> <i>with lemon dill aioli</i>	\$19.5
vegetable terrine <b>gf veg</b> <i>with beetroot relish &amp; roast capsicum sauce</i>	\$16.5/\$20.0
battered fish & chips	\$18.5
bangers & mash <b>gf</b>	\$19.0
chicken b.l.t	\$20.5

## sides...

garden salad	\$8.5
garlic mashed potato	\$8.0
seasonal veg	\$9.0
french fries	\$8.5
seasoned potato wedges <i>with sweet chili, sour cream</i>	\$12.0

## mains...

market fish of the day	market price
honey mustard pork cutlet <b>gf</b> <i>with sautéed potatoes &amp; warm apple and pear salsa</i>	\$29.0
fettuccini marinara <i>with calamari, scallops, mussels &amp; sautéed prawns in tomato sauce with a hint of pickled ginger</i>	\$19.5/\$27.0
lamb shank <b>gf</b> <i>on garlic mash with vegetables, tomato and red wine gravy</i>	\$29.0
chicken ballontine <b>gf</b> <i>filled with bacon, onion &amp; herbs on winter green risoni &amp; champagne cream sauce</i>	\$27.5
t-bone steak <b>gf</b> <i>on crushed potato with a field mushroom topped with peppercorn sauce or beef &amp; garlic jus</i>	\$32.5

## sweets...

choc Kahlua mousse <b>gf</b> <i>with cinnamon cream</i>	\$12.0
caramelized banana tart <b>gf</b> <i>golden sponge pudding with choc ice cream</i>	\$12.5
winterberry tart <i>strawberry custard in sweet crust pastry</i>	\$13.5
apple tart tartin <i>crisp apples amongst rich caramel within a light puff pastry case</i>	\$13.0

room service attracts a \$5 charge