



WINTER MENU

Starters

Homemade Spring Rolls served with sweet chili dipping sauce (3)	\$10	v
Carbonara Arancini Balls served on a bed of rocket and balsamic glaze (4)	\$10	
Crispy Chicken Wings (4)	\$10	
Fresh Lemongrass & Ginger Chicken Skewers served with peanut sauce (4)	\$12	
Pork & Fresh Herb Meatballs served with a sweet chili and lime dipping sauce (4)	\$12	
Grilled Halloumi served with cherry tomato, fresh basil and a balsamic reduction (3)	\$12	g
Chef Selection Trio of Dips served with lightly charred pitta bread Additional pitta bread	\$15 \$ 2	v

Salads

Avocado and Prawn Cocktail served with a tangy cocktail sauce (10)	\$24	g
Slow Cooked Pork Belly in Palm Caramel Sauce topped with Crushed Roasted Peanuts served with a crisp apple and paw paw salad	\$24	
Thai Beef Salad with Vermicelli Noodles fresh ginger and sesame salad with vermicelli noodles topped with fine sliced scotch fillet	\$24	



Curries

Slow Cooked Beef Massamum Curry (<i>mild</i>) served with jasmine rice	\$24	g
Creamy Butter Chicken (<i>mild</i>) served with jasmine rice and topped with mint yoghurt	\$24	g
Thai Green Curry served with Rice (<i>hot</i>) with your choice of; Chicken, Beef, Tofu, Veg Only Prawn	\$24 \$26	v/g

Stir-Fry, Noodles & Rice

Pork Belly Stir Fry crispy pork belly and fresh vegetables stir fried in oyster, chilli and garlic sauce served with jasmine rice	\$24	g
Chicken & Cashew Stir Fry chicken and cashew nuts stir fried in a chilli oyster sauce with fresh veg and Asian greens served with jasmine rice	\$24	
Pad See Ew rice noodles stir fried with Asian greens and fresh veg in a sweet soy and oyster sauce with your choice of: chicken, beef, tofu, veg only Prawn	\$24 \$26	v
Traditional Thai Style Fried Rice with your choice of: chicken, beef, tofu, veg only Prawn	\$24 \$26	v



From the Sea

Panko and Coconut Crumbed Flathead Fillets \$24
served with smokey spiced slaw, chips and a side of tartare

650g Whole Murray Cod
oven baked whole fish stuffed with shaved fennel and caper butter
served with a pumpkin, cherry tomato and fennel salsa \$45 g

From the Grill

Chicken Thigh Mignon
juicy thigh fillet wrapped in crispy bacon, topped with mushroom sauce
served on a bed mash potato with broccolini \$28 g

Slow Cooked Beef Cheeks
12 hour slow cooked beef ribs in a red wine and fresh vegetable sauce
served on creamy mash \$30 g

300g Grilled Scotch Fillet
cooked to your liking, served on a potato rosti and
lightly sautéed mushroom stack with a red wine jus \$42



Kids Menu

\$12

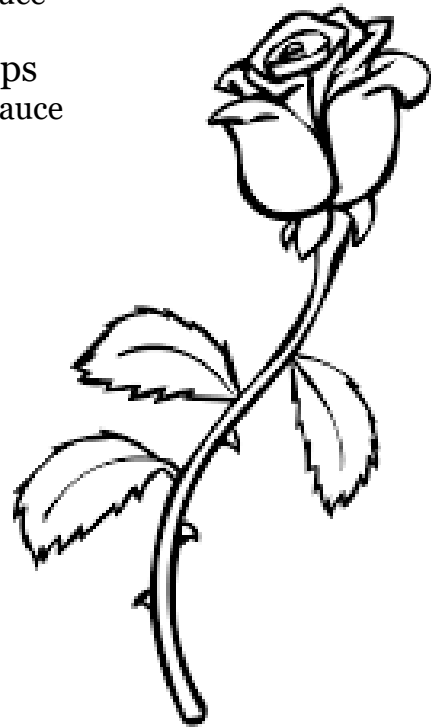
Including Ice-Cream with *Chocolate* or *Strawberry* Topping

Chicken Nuggets and Chips
with a side tomato sauce

Spaghetti Bolognese
with a side of parmesan cheese

Crumbed Fish Bites and Chips
with a side tartare sauce

Calamari and Chips
with a side of tartare sauce





Dessert

\$12

Warm Sticky Date Pudding

light and moist pudding made with locally grown dates
served with sticky caramel sauce and vanilla ice cream

Raspberry Mud Cake

dark chocolate and raspberry mud cake served with raspberry coulis,
cream and fresh raspberries

Affogato

a scoop of vanilla ice cream with a shot of Arrosto's Fire Water Liqueur
accompanied by a shot of your choice – Kahlua, Baileys or Frangelico

\$14

Trio of Tarts

Divine caramel and milk chocolate tart
Apple crumble tart
Lemon meringue tart

\$25

Cheese Plate for 2

3 Cheeses – Cheddar, Camembert and Blue
Almondco almonds, Frahn Fruits chocolate dipped dried fruits,
cured meat and crackers

Please speak to staff regarding GF option