

# Evening Menu



## SMALL PLATES

House marinated olives served with wood fired bread	8.5
Garlic bread Organic & Preservative free	9
Wood fired bread with hummus, minted yoghurt and honey goats cheese (2 serves)	13
Bruschetta with pebre salsa, goats cheese, balsamic reduction and fresh basil Add avocado - 5.5	13
Herb crumbed squid with aioli and lime	16.5
House made potato gnocchi served with braised beef cheek and roast beetroot	17
Mushroom & Quinoa risotto with fresh herbs and parmesan cheese (GF)	17
Crispy skin pork belly served with mustard fruit and apple puree (GF)	18
Peppertree antipasto share plate with dips, wood fired bread, marinated olives, grilled chorizo, feta, semidry tomato and artichoke	21

## MAIN PLATES

Ancient grain salad with mixed herbs, currants, toasted almonds and grilled haloumi Add grilled chicken - 5 or Barramundi - 8	18
House made chicken parmigiana with ham, napolitana sauce, provolone cheese & homemade hand cut chips	24.5
Moroccan lamb skewers (three skewers) serve with a traditional Greek salad, minted yoghurt and flat bread	26
250g grass feed Aberdeen sirloin with homemade hand cut chips, salad and béarnaise sauce (GF)	26
Homemade Butternut pumpkin and ricotta ravioli with roasted pine-nuts and burnt butter sage	26
Lime-Grilled Chicken with Cuban Salsa served with black beans, mango, red bell pepper, coriander and jalapeno (GF)	27
Pressed pork shoulder with sweet potato mash, apple puree and red wine jus (GF)	30
100 day grass fed beef flank served with cauliflower puree, mashed potato, green beans and red wine jus (GF)	32
Slow braised lamb shoulder with fondant potato, salsa verde and redwine jus (GF)	32

Corkage fee \$5 per glass and Cakeage fee \$2.5 per person  
Kitchen closes at 9 pm. Coffee and desserts are available until 10 pm.  
15% Surcharge on public holidays

# Evening Menu



## Seafood

Black Tiger Prawns with garlic napolitana sauce, fresh basil and wood fired bread half a dozen prawns \$20, dozen prawns \$34	20
Black Tiger prawns risotto with sweet peas, spinach and pecorino cheese (GF)	22
Linguine Seafood marinara with house-made sauce, rocket, fresh basil, parmesan cheese and a touch of chilli	24
Peppertree house-made Fish & Prawns Pie served with Greek salad Add hand cut chips \$4.5	25
Crispy skin salmon served with sautéed Vegetables and creamy dill sauce (GF)	32
Crispy Skin Barramundi with kipfler potato, peas, crispy quinoa, chorizo, paprika & regano (GF)	32
Seafood plate for Two with 2 serves of crispy skin salmons or Barramundis, 6 grilled Black Tiger prawns, 6 salt and pepper squid, Greek salad, hand cut chips and aioli (GF)	59

## SALADS AND VEGETABLES

Garden salad - 7	Mashed Potato - 9
Greek salad - 9	Mixed greens with roast macadamias - 9.5

## FEED ME

(Minimum 2 people or whole table, excludes seafood plate for two) \$60 per person

Wood fired bread with hummus, minted yoghurt and honey goats cheese

+

Choose two Small Plates

+

Choose two Mains

+

Cheesecake doughnut balls with salted caramel ice cream

## SWEETS

Gluten free orange and almond cake with orange sorbet and strawberries	12
Passionfruit panna cotta with homemade orange sorbet, strawberries and vanilla crumb	12
Vanilla brulee served with homemade vanilla ice cream	12
Cheesecake doughnut balls with homemade salt caramel ice-cream	15
Chocolate fondant with homemade coconut ice cream	15

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