

Dinner Menu

STARTERS

Fresh Sourdough with Dukka & Olive Oil	\$5.50
Salt & Pepper Squid – Tender Squid Strips, Crisp Fried & Served with Fresh Chilli, Corriander, Shallots, Lemon, Mayo & Chilli Jam	\$12.50
Grilled Haloumi – Served with Seared Scallops & Fire Roasted Capsicum	\$11.50
Bruschetta – Tomato & Basil	\$9.50
Tapas Plate for Two (GF) – Assortment of Tapas served with Dips & Turkish Bread	\$22.00

MAINS

Rump Steak – Cooked to your liking, served with Chips or Mash, Salad & Mushroom or Peppercorn Sauce	\$26.90
New Zealand Lamb Rump (GF) – Served with Glazed Beetroot, Roasted Sweet Potato & Rosemary Jus	\$24.00
Beef Burger – Served with Cheese, Caramelized Onions, Lettuce, Beetroot & Tomato with your choice of sauce	\$18.50
Schnitzel - Veal or Chicken Schnitzel served with Salad & Chips	\$21.50
Chicken & Bacon Burger – Grilled Chicken Breast with Crispy Bacon on a Turkish Roll with Chips, Salad & Mayo	\$17.90
Atlantic Salmon Fillet – Crispy Skinned Salmon served with a warm Potato & Green Bean Salad with a Tomato & Basil Sauce	\$26.00
Fish of the Day (GF) – Freshly Grilled served on a bed of Creamy Mash & Tomato Relish	\$24.00
Fish & Chips – Fresh Beer Battered Fish with Chips, Home Made Tartare Sauce & a Lemon Wedge	\$16.50
Chicken Risotto – Chicken, Mushroom, Sundried Tomato, Baby Spinach & Napolitano Sauce	\$22.00
Wild Mushroom Risotto (GF) – Fresh Wild Oyster, Swiss Brown, Shimeji & Enoki Mushrooms, with Baby Spinach & Parmasen Cheese	\$19.50
Thyme Square Linguini (V) – Linguini Pasta tossed in Olive Oil with Chilli, Garlic, Fresh Herbs & Cherry Tomatoes	\$15.50
with Chicken	\$19.50
with Queensland King Prawns	\$21.50
Homemade Pumpkin & Spinach Lasagna – With Napolitano Sauce and a Creamy Pesto	\$18.50
Thai Prawn Salad – Served on a Fresh Traditional Thai Salad with Nam Jim Dressing	\$21.00

SIDES & EXTRAS

Steamed Vegetables, Chips or Mash	\$6.50
Garden Salad	\$13.50
Greek Salad	\$13.50
Ceasar Salad	\$13.50

Dessert Menu

DESSERTS

Crème Brulee (V/GF)	\$9.50
Home Made Rice Pudding – Pistachio, Sugar, Rice, Almond, Sultana and Coconut	\$7.50
Sticky Date Pudding (V) – Served with Toffee Sauce and Vanilla Ice Cream	\$9.50
Chocolate Molten Lava Cake – Served with Vanilla Ice Cream	\$10.50
Apple & Rhubarb Crumble (V) – Served with Vanilla Ice Cream	\$9.50
Affogato (V/GF) – Three Scoops of Vanilla Ice Cream with a shot of Espresso and a Liqueur of your choice	\$10.50