



## Entrees

<b>Farmgate Paté</b> of chicken liver, orange and thyme, beetroot relish, cornichon and toasted bread	14
<b>Popcorn Chicken</b> with smoky chipotle mayo	12
<b>Warm house marinated olives</b>   <i>Kangaroo Valley Olives</i>	8
<b>Trio of dips</b> with crusty bread, local extra virgin olive oil and dukkah	13
<b>Soup-a-Doopa:</b> See blackboard for today's soup, crusty bread	14
<b>Terrine</b> of chicken and pork, cranberry, pistachio, homemade fruit chutney, toasted bread	16
<b>Bruschetta;</b> See board for today's flavour	13
<b>Arancini</b> of three cheese and dill on tomato sugo, grated pecorino and rocket	S 15 / L 21

## Main Meals

<b>Grilled Market Fish</b> of the Day	See board
<b>Spaghetti Arrabiatta,</b> tomato sugo (tomato sauce), chili, Parmesan	26
<b>Spaghetti "a la bisque"</b> spaghetti in lobster cream sauce with baby spinach, cherry tomatoes and prawns	33
<b>Spaghetti Bolognese</b> topped with Parmesan cheese	28
<b>Crumbed Chicken Breast Schnitzel,</b> mashed potato, seasonal vegetables and porcini mushroom sauce	28
<b>Rump Steak 250g,</b> mashed potato, seasonal vegetables and porcini mushroom sauce	30
<b>Double Roasted Pork Belly,</b> seasoned potato skins, sweet and sour slaw, caraway seeds	32
	See boards for Chef's Specials

## Sides

Bowl of Fries	8	Side of Vegetables	10
Green/Side Salad	10	Mashed potatoes	10
Sweet potato fries served with aioli	10	Vegan Cheese on pizza	5
GF pizza base	5	GF bread	2

Fully Licensed (No BYO) | 10% weekend & 15% P/H Surcharge

Please let our staff know if you have a food allergy or dietary requirements.

We will do our best to prepare appropriate food, however, we do have all major allergens in our restaurant kitchen.



## Pizzas

*Pizzas are all served one size 30cm*

*Vegan cheese & GF base Add \$5ea*

<b>Garlic Cheese:</b> garlic   mozzarella   parmesan	14
<b>Pesto Crust:</b> pesto sauce   parmesan	14
<b>Margarita:</b> tomato sugo (garlic tomato sauce)   fresh tomato   fior di latte   fresh basil   EVOO	20
<b>Mushroom &amp; Garlic:</b> garlic   mozzarella   mushroom	20
<b>Island:</b> tomato sugo   ham   pineapple   fior di latte	20
<b>Pepperoni:</b> tomato sugo   salami   fior di latte   basil	20
<b>Napolitana:</b> tomato sugo   olives   capers   anchovies   oregano   fior di latte	22
<b>Mediterranean Veg:</b> Tomato sugo   roasted eggplant   roasted capsicum   mushroom   olives   onion   fior di latte   rocket	22
<b>Chicken Masala:</b> Masala spiced tomato base   chicken   spinach   red onion   tomato   fior di latte   coriander	26
<b>Pesto Prosciutto:</b> pesto   fior di latte   cherry tomato   prosciutto   rocket	26
<b>Quattro formaggio:</b> fior di latte   provolone   Gorgonzola   Parmesan	26
<b>4 seasons:</b> tomato sugo   ham   mushrooms   prawns   cabanossi   fior di latte   basil	26
<b>Capricciosa:</b> tomato sugo   ham   mushroom   artichoke   olives   fior di latte	26
<b>Creamy Prawn:</b> white base   prawns   spinach   cherry tomatoes   fior di latte	26

## Available Lunch Only...

<b>Farmgate Steak Sandwich:</b> Grilled minute steak, cheese, lettuce, tomato, mayo, onion relish on Turkish bread   Served with seasoned fries	25
<b>Vege Burger:</b> <i>Made by Kade</i> vegan patty, cheese, lettuce, tomato, mayo, onion relish on Turkish bread   Served with seasoned fries	25

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