



Starters / Light Meals / Share

| | |
|---|-------------|
| Warm house-marinated local olives Kangaroo Valley Olives | 10 |
| Farmgate Paté of chicken liver, orange and thyme, beetroot relish, cornichon & toasted bread | 17 |
| Popcorn Chicken House seasoned chicken thigh bites with smoky chipotle mayo | 13 |
| Trio of dips with grilled sour dough, local extra virgin olive oil and dukkah | 15 |
| Garlic Cheese : garlic mozzarella parmesan | 16 |
| Pesto Crust : pesto sauce parmesan | 16 |
| Soup-a-Doopa : See blackboard for today's soup, crusty bread | 14 |
| Potted Prawns in a creamy prawn bisque with toasted sour dough | 20 |
| House-made dumplings in a 5-spice Asian-style broth | 17 |
| Bruschetta : See board for today's flavour | 15 |
| Arancini of three cheese and dill on tomato sugo, grated pecorino and rocket | S 16 / L 21 |

Main Meals

| | |
|--|-----------|
| Grilled Market Fish of the Day | See board |
| Spaghetti Arrabiatta , tomato sugo (tomato sauce), chili, spinach, Parmesan | 27 |
| Spaghetti "a la bisque" spaghetti in prawn bisque cream sauce with baby spinach, cherry tomatoes and prawns | 35 |
| Spaghetti Bolognese topped with Parmesan cheese | 30 |
| Crumbed Chicken Breast Schnitzel served with mashed potato, seasonal vegetables, mushroom sauce | 30 |
| Jack's Creek Rump Steak 250g served with mashed potato, seasonal vegetables & mushroom sauce | 35 |
| Double Roasted Pork Belly , house-made potato skins, sweet and sour slaw, pan jus | 35 |
| See boards for Chef's Specials | |

Flip over for sides and PIZZA selection

Menu Available | Lunch – 11.30am-2.30pm | Dinner 5pm-7.30pm

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

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

| | <i>Pizzas are all served one size 30cm</i> | <i>Gluten Free Base / Vegan cheese</i> | <i>Add \$5ea</i> |
|-------------------------------|--|--|------------------|
| Garlic Cheese: | garlic mozzarella parmesan | | 16 |
| Pesto Crust: | pesto sauce mozzarella parmesan | | 16 |
| Margarita: | tomato sugo (garlic tomato sauce) fior di latte fresh basil EVOO | | 21 |
| Mushroom & Garlic: | garlic mozzarella mushroom | | 22 |
| Island: | tomato sugo ham pineapple fior di latte | | 23 |
| Pepperoni: | tomato sugo salami fior di latte basil | | 23 |
| Napolitana: | tomato sugo olives capers anchovies oregano fior di latte | | 23 |
| Mediterranean Veg: | Tomato sugo roasted eggplant roasted capsicum mushroom olives onion fior di latte rocket | | 25 |
| Chicken Masala: | Masala spiced tomato base chicken spinach red onion tomato fior di latte coriander | | 26 |
| Pesto Prosciutto: | pesto fior di latte cherry tomato prosciutto rocket | | 26 |
| Quattro formaggio: | fior di latte provolone Gorgonzola Parmesan | | 26 |
| Capricciosa: | tomato sugo ham mushroom artichoke olives fior di latte | | 26 |
| 4 seasons: | tomato sugo ham mushrooms prawns cabanossi fior di latte basil | | 27 |
| Creamy Prawn: | bisque base prawns spinach cherry tomatoes fior di latte | | 27 |

Sides

| | | | |
|-----------------|----|--------------------------------------|-----------|
| Bowl of Fries | 9 | Sweet potato fries served with aioli | 11 |
| Salad | 10 | Vegetables | 10 |
| Mashed potatoes | 10 | Extras (inc sauces / Parmesan) | from 2 ea |

Available Lunch Only...

| | | |
|---------------------------------|--|----|
| Farmgate Steak Sandwich: | Grilled minute steak, cheese, lettuce, tomato, mayo, onion relish on Turkish bread, with fries | 28 |
| Vege Burger: | Made by Kade vegan patty, cheese, lettuce, tomato, mayo, onion relish on Turkish bread, with fries | 25 |

Menu Available | Lunch – 11.30am-2.30pm | Dinner 5pm-7.30pm

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

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