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***Starters***

***House Made Gourmet Breads***

*Garlic & Cheese*

*Seeded Mustard & Cheese*

*$10*

*Bruschetta bread -Spanish onion, basil leaves, cherry tomatoes & feta*

*$14.5*

***Steamed Mussels***

*Boston Bay black mussels with fresh garlic, chili tomato and Italian parsley served with a cheesy focaccia*

 *$20*

***Prawn Croquette***

*Lightly crumbed Tiger Prawns filled with béchamel sauce and potato, served with Saffron aioli and pickle fennel salad*

 *$22*

***Crumbed Camembert***

*South Australia Camembert dusted with a coat of poppy seed crumb, served with prosciutto, cantaloupe and a sweet-wine cranberry vinaigrette dressing*

 *$19*

***Zucchini Flower (V) GF*** *as option*

*Zucchini flower stuffed with ricotta, roasted pine nuts, spinach and lightly coated in tempura batter, served with a rocket, fennel and parmesan salad*

*$20*

***Steak Tartar***

*Fresh Eye fillet with shallots, Cornichon, Capers and served with Crostini and Quail Egg*

*$20*

***Goat Cheese Soufflé***

*Double baked Woodside Goat Cheese Soufflé with roasted Walnuts, Apples, Witlof and Honey Mustard dressing*

*$20*

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***Classic Bar Plates***

***Cooper’s Pale Ale Battered Garfish***

*Served with house made tar tare, lemon wedges, chips and salad*

*(Grilled or crumbed also available)*

*$24*

***Schnitzel***

*Chicken or Beef Schnitzel served with chips and your choice of sauce (Parmiagiana add $3) salad or vegetables*

*$21*

***Salt & Pepper Squid (GF)***

*Australian Squid served with house made tar tare sauce, chips and salad*

*$25*

***Three Brothers Arms Steak Burger***

*Porterhouse Steak served in a brioche bun with romasco sauce, sweet onion relish, bacon, cheese tomato, lettuce, egg, garlic aioli and steakhouse chips*

*$20*

***Chips***

*With Roast Garlic Aioli, Gravy*

*Or tomato sauce*

*$8*

***Wedges***

*With sour cream and sweet chilli sauce*

*$13*

 ***Sauce*** *$3.00* ***Sides*** *$8.00*

Whiskey Peppercorn Creamy Mash Potatoes

Dianne Seasonal Vegetables

House Gravy Garden Salad

Creamy Port Mushroom Sauce Roasted Rosemary Chat potatoes

Port Wine Jus

Surf and turf sauce $8.0

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 ***House made Dessert ***

***Affogato plain*** *$9.5**(gf)*

*With choice of liqueurs –*

*Baileys, Frangelico, Cointreau or Drambuie*

*$16.5*

***Vanilla Panna Cotta***

*House made vanilla panna cotta with a mixed berries compote and brandy snap*

*$12.5*

***Sticky Date Pudding***

*Sticky date pudding with butterscotch sauce served with vanilla Ice cream and toffee chard*

*$12.5*

***Lemon Curd Tart***

*House made lemon curd tart served with clotted cream and a berry coulis*

*$12.5*

*Melting moment biscuit - $4.50 each*

*\*$2.50 surcharge per person applies Public Holidays and Long weekends\**

*\*Please note: Our table water is deep well filtered bore water\**

*$1.00 surcharge on all credit card payments*

*\*NO SPLIT BILLS\**

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***Mains***

***Beef Cheek Guinness Pie***

*Served in a shortcrust pastry with wilted baby Spinach, baby Carrots, creamy mash Potato and port wine Jus*

*$29*

*Recommended with a pint of Guinness*

***Pork Belly***

*Oven roasted Pork belly with seared Scallops, served on carrot and ginger puree with thin crisped Apple and drizzled with herb oil and port jus*

*$35*

*Recommended with The Pawn Tempranillo Sangiovese Rose Dry gls 9.5 btl 41.0*

***Lamb Shoulder***

*Braised lamb shoulder marinated with rosemary and lemon myrtle served with seasoned baby vegetables and port jus*

*$29*

*Recommended with Pirramimma Stocks Hill Shiraz gls 8.5 btl 35.0*

***Lemon Pepper Barramundi***

*Northern Territory Farmed Barramundi lightly coated with lemon pepper crumb served with rosemary chat potatoes and a parmesan rocket salad*

*$25*

*Recommended with a glass of Longview Whippet Sauvignon Blanc gls 9.5 btll 44.0*

***Chicken Kiev***

*Oven baked chicken Kiev wrapped in Prosciutto and served with Asparagus, double baked Goats cheese soufflé and a Champagne cream sauce*

*$32*

*Recommended with Pirramimma Watervale Riesling gls 8.0 btl 34.0*

***Steak from the chargrill*** *(gf)*

*200 g Eye Fillet $39*

*300g MSA Grass fed riverine porterhouse $37*

*All served with rosemary and garlic Chat Potatoes and Chinese broccolini with a choice of house made sauce,*

Recommended with Longview Devil’s Elbow Cabernet Sauvignon gls 11.8 btl 47.0