

Menu
Spring 2009



Nibbles

- Housemade dukkah w Hardings olive oil, marinated mixed olives & chargrilled Turkish bread 12
- Housemade Turkey paté served w chargrilled pita & bread & butter cucumbers 12
- Chef's selection of 4 dips w hot breads & seasonal crudités 16
- selection of Tempura vegetables & crumbed button mushrooms w a duo of dipping sauces 16
- Serve of extra bread Pitta 3 Turkish bread 3 slices 4

Entrées

- Blue swimmer crab tart w a watercress, pink grapefruit & avocado salad 15
- Panfried Chicken liver & smokey pancetta salad w roasted apple & beetroot glaze 14
- Moroccan spiced lamb on a cracked farro tabouli w a bread sauce 15
- Potato & almond pancakes w buttered leeks, spring peas & a Stilton sauce 14
- Roasted quail w aillade - a walnut & garlic sauce w roasted sweet & sour pumpkin 15

Mains

- Vegetable & bean tagine w couscous & topped w herbed labna 26
- Seafood selection-Kaffir lime & garlic prawn parcels, panko crusted fish goujons & spiced squid skewers w a cucumber, daikon & radish salad & a minted yoghurt dipping sauce 30
- Roasted chicken breast w an asparagus, shaved fennel & hazelnut salad w an apple balsamic dressing 28
- Braised duck legs w pear, almond & smoked paprika on a white bean mash w steamed spring greens 29
- Chargrilled Murray Valley pork cutlet w braised red cabbage, steamed asparagus & a Hoffmann's pickled orange jus 29

Sides

- Roasted kipfler salad w a caper, shallot & mustard dressing 9
- Broadbean, edamame & sugar snap peas salad w Alexandrina Feta 9
- Mixed salad greens 6

Check the board for specials of fish of the day steak & this weeks cut of Saltbush lamb

Desserts-Check the board 12.5

Tea & coffee 3.5

Drinks

Beer

375ml	Coopers Ale	6.5
375ml	Crown Lager	7
375ml	Cascade Light	6.5

Sparkling & Champagne

Jansz	100ml glass	8.5
	750ml bottle	42
Pol Roger	100ml glass	15
	375ml Bottle	55
	750ml Bottle	98

White Wine

	150ml g	750ml b
Chardonnay	6	21
Sauvignon Blanc	7	25
Jim Barry Riesling	-	27

Red Wine Hoffmann's

2007 Merlot	7	29
2006 Shiraz	7	29
2005 Cabernet Sauv.	7	29

Chalk Hill Barbera	-	32
Hastwell & Lightfoot		
2006 Tempranillo	-	33
Samuels Gorge Grenache	-	50
SC Pannell Shiraz Shiraz / Grenache		70
Port 60ml glass	7	
Very Old Tokay	7	
Liqueur Muscat	7	

Glass 30ml

Cointreau	6.5
Frangelico	6.5
Kahlua	6.5
Affogato	8.50
w/ Liqueur	12

Spirits—Brandy, Whisky Gin, Vodka	6
With mixer	8

Non Alcoholic

'The Shed Lime cordial'	2.5
Lemonade, Lemon squash,	2.5
Coke, Diet coke	2.5
Limonata—sparkling lemon	3.5
Chinotto—sparkling citrus	3.5
Aranciatta—sparkling orange	3.5
Ginger beer	3.5
Lemon lime & bitters	3.5
Housemade ice coffee	7.5
Housemade iced chocolate	7.5

Water filtered tap

San Peligrino sparkling Mineral 250 ml	3.00
San Peligrino Sparkling Mineral 750 ml	7.00

Coffee

	3.50
Short black, long black, Flat white,	
Cappuccino, Latte, decaf	
* Soy & Skim milk available	

Tea

	3.5
English Breakfast, Earl Grey,	
Peppermint, Chamomile & Green	