

Appetisers

**Soup of the day** – please ask your server - \$7

Served with a Ciabatta roll

**Avocado and Goat Cheese Salad**

Arugula with candied almonds, goat cheese and avocado in a raspberry vinaigrette – V \$13

**Kale Salad**

Baby kale, roasted squash, radish, cucumber, red onion and tomato in lime honey olive oil– V \$11

**Grilled Calamari**

with provinciale sauce, served on a bed of mixed greens - \$12

**Caesar Salad**

Romaine, In House Dressing, bacon bits and garlic bread - \$9

**Portabello Mushroom**

Served with melted goat cheese, marinated tomato and balsamic reduction – V \$11

**Bruschetta**

Garlic bread with tomato and parmesan - V \$9

**Cheese and meat platter**

Cheddar, French brie, gorgonzola, salami, prosciutto with honey, black olive tapenade and crackers – \$15

Mains

**Waldorf Salad**

Grilled chicken breast with celery, apple, walnuts, sultana, in a light mayonnaise dressing served with fries - \$14

**Steak Sandwich**

Seared AAA Beef with melted Brie, caramelised onion on a ciabatta bun with coleslaw - \$14

**Avocado Chicken Club**

Grilled prosciutto and chicken with avocado, sundried tomato and cilantro served with fries - \$14

**AAA Beef Burger**

7oz thyme and garlic burger, mayonnaise, tomato and cheddar cheese served with fries and salad - \$15

**Vegetarian Lasagne**

Pasta layered with zucchini, eggplant, peppers in tomato sauce, topped with béchamel, served with salad and slaw V \$14

**Buffalo Mozzarella Panini**

Melted mozzarella with pine nut and basil pesto, grilled tomato, served with the soup of the day - V \$13

**Salmon Fillet**

Pan seared fillet on a bed of garlic potatoes and grilled vegetables with lemon butter - \$15

**Confit Duck Leg**

Crispy Duck leg, orange and arugula salad with red onion jam - \$15

**Fish 'n' Chips**

Beer battered Halibut with fries, salad and tartar sauce - \$15

**Seafood Linguine**

Pasta in spicy tomato sauce with calamari, shrimp and mussels - \$16