



TO START WITH

Soup du jour
w freshly baked gourmet roll \$12

Salt & pepper squid
w lime & seaweed salad \$17.5 / \$24.5

Tuna loin carpaccio
w rocket salad, parmesan shavings & wasabi dressing \$17.5

Roasted hazelnut & blue cheese salad
w hot sweet potato chips & balsamic dressing \$14.5

Char-grilled vegetable meule
w chilli marinated feta \$14.5

Pan fried chicken fillet
w glass noodles & light black bean sauce \$17.5 / \$24.5

Warm teriyaki beef & artichoke salad \$17.5 / \$24.5



Choice of Mains

Roast atlantic salmon on herb kipfler potatoes w asparagus & oyster hollandaise \$24.5

Recommended wine – T'Gallant Pinot Grigio"

Linguini marinara \$24.5

Recommended wine – Ross Hill Sauvignon Blanc

Herb & sundried tomato crusted rack of lamb w rösti potato & pomegranate jus \$28.5

Recommended wine - Hardys Woodcroft Pinot Noir

Char grilled ribeye steak on sweet potato chips w roasted mushroom & rosemary tomato garnish & madeira jus \$28.5

Recommended wine – Bimbadgen Shiraz Cabernet Merlot

Roasted vegetable roulade w cream cheese & spinach sauce \$22.5

Recommended wine – First Creek Verdelho

Gnocchi w roasted pumpkin, capsicum, tomato & olives in a garlic white wine sauce \$22.5

Recommended wine – Lillydale Estate Rose

Chef's signature dish

Seared chicken breast w olive mashed potato, basil dressing, balsamic reduction & crispy leeks \$26.5

Recommended wine – Tyrrell's Moon Mountain Chardonnay



SOMETHING ELSE \$22ea

Radisson beef burger w salad & fries

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Fettuccini marinara w garlic roll & salad

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Chicken schnitzel w salad & mash

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BBQ pork ribs w fries & salad

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Beer battered fish w salad & fries

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Veggie stack of lentils, sweet potatoes, spinach and cranberry w garlic roll & salad

ON THE SIDE \$7ea

Steamed panache of seasonal vegetables

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Mashed potato
w garlic & herb or wasabi or olive or plain

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Chunky chips w aioli

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Herb & garlic turkish bread

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Tossed garden salad

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Buttered kipfler potato

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Spiced wok fried asian greens



DESSERTS \$11 ea

Australian cheese board
w biscuits & chutney

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Tropical fresh fruit salad
in a tielle biscuit basket w coconut anglaise

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Cappuccino cheesecake w baileys cream

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Sharp lemon & lime tart
w strawberry daiquiri coulis

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Selection of gelato ice cream

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Chef's Signature Dessert

Sweet & spicy chilled rice pudding w toffee crust & mango dressing