



TO START WITH

Chef's freshly made soup of the day
w crusty bread roll \$8.5

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Radisson caesar salad
w shaved parmesan, boiled egg, crispy bacon & herb croutons \$11.5

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Fresh mesclun salad
w smoked salmon, roast potatoes, green beans, cherry tomatoes,
shallots, olives & tangy lemon dressing \$13.5

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Crumbed calamari rings
w tartare sauce & lemon \$13.0

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Traditional Greek salad \$11.5

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Vegetarian Antipasto
w grilled eggplant, bell pepper, artichoke, sundried tomato, boconcini,
marinated kalamata olives on bed of iceburg lettuce \$9.5



Choice of Mains

All main courses are served with mashed potato or chips & seasonal vegetables or salad

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Cajun crusted salmon fillet w bell pepper salsa \$21.5

Recommended wine – T'Gallant Pinot Grigio"

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Hickory marinated char grilled 300gms rump steak
w mushroom sauce \$24.5

Recommended wine – Molly's Cradle Shiraz

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Char grilled 400gms T- Bone steak w pepper sauce \$28.5

Recommended wine – Bimbadgen Shiraz Cabernet Merlot

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Brie & asparagus stuffed chicken breast
w honey & seeded mustard sauce \$22.5

Recommended wine – Ross Hill Sauvignon Blanc

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Oven roasted five spiced lamb backstrap w mint sauce \$28.5

Recommended wine - Hardys Woodcroft Pinot Noir

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Grilled capsicum, onion, pineapple & tofu skewers dressed
w cilantro mayonnaise \$18.5

Recommended wine – First Creek Verdelho



SOMETHING ELSE

Peking duck risotto \$18.5

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Seafood laksa w hokkien noodles, tofu & asian greens \$19.5

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Spaghetti bolognese or napolitana topped w shaved parmesan & salad \$15.5

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Gourmet beef lasagna w garden salad \$18.5

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Penne w creamy mushroom sauce & shaved parmesan \$15.5

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Broccoli, carrot, mushroom, cauliflower & baby corn au gratin
w garlic & herb bread \$15.5

ON THE SIDE \$5.5ea

Steamed panache of seasonal vegetables

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Mashed potato

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Chunky chips

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Herb & garlic french stick

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Tossed garden salad



DESSERTS \$11 ea

Australian cheese board
w biscuits & chutney

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Tropical fresh fruit salad

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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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** Menu subject to change at Chef discretion*