

| Winter warmer Soup du jour, bread roll & butter. <i>cFO</i> | \$12 |
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| Steak Sandwich rib fillet on warmed Turkish, melted Swiss cheese, streaky bacon, caramelized onion, sweet baby rays, tomato, house frites & aioli. | \$23 |
| Carne Asada (beef steak) street tacos, pico de gallo, avocado, roast corn, coriander, lime, jalapeño sauce . <i>cF</i> | \$22 |
| Garlic king prawns, creamy chardonnay sauce, fragrant rice, watercress. <i>GF</i> | \$22 |
| Grilled barramundi fillet, garlic scented Paris mashed potato, broccolini, finger lime hollandaise, lime cheek. <i>GF</i> | \$26 |
| Light Thai Green Curry, coconut, jasmine rice, eastern greens, kaffir lime & chicken. <i>GF</i> | \$23 |
| Chicken Parmigiana, sugo sauce, hardwood smoked leg ham, trio of caramelised cheddar, mozzarella, parmesan, house frites & salad. | \$26 |
| Thick Wagyu Beef sausages, mélange of pea, bean & roasted shallots, creamed Dutch potato, pinot noir jus. <i>GF</i> | \$23 |
| Sides: Fries \$5 Fries Large \$10 Salad \$5 Garlic sented Mash \$6 Broccolini \$6 Extra Sauce \$2 | |

Salads

| Heirloom Tomato, torn bocconcini and rocket salad, first press EVOO, garlic scented sourdough croutes, charcoal salt. | \$18 |
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| Crispy Calamari leafy garden greens, garlic lime dressing, roasted sesame seeds. | \$18 |
| Salad of Chilled Broccolini, toasted almonds, garden peas, cranberry and mint, organic Greek yoghurt. <i>GF, V</i> | \$19 |
| Meadowbrook Caesar Salad. | \$17 |

Add on: Chicken \$5 | Calamari \$8 | Smoked Salmon \$8

Kids Menu

Under 12 only \$12 Grilled chicken & house salad Chicken nuggets & chips Battered fish & chips Sausage, mash and greens. **Calamari** and Chips

GF - Gluten Free

GFO - Gluten Free Option Menu Items can be adjusted to most dietary needs where requested

DF - Dairy Free

V - Vegetarian

VE - Vegan



Available 10:30am - kitchen close

Pizza

| BBQ Chicken, chicken breast, double smoked bacon, roasted onion & fennel seed | \$26 |
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| Ham & Pineapple, hardwood smoked leg ham & Queensland coastal pineapple | \$23 |
| Margherita, buffalo mozzarella, Italian sugo, basil & Murray River salt | \$19 |

Gluten free base (GF) add \$3

Tapas

(1 for \$10 / 2 for \$19 / 3 for \$26 / 4 for \$34 / 5 for \$42)

Slow Braised Pork Belly, BBQ plum sauce, fried shallot, chilli. (GF, DF)

Wagyu Meatballs, rich Neapolitan ragu, Romano parmigiano. (DF)

Heirloom Tomato & Torn Bocconcini, EVOO, wattle seed lavash. (V, DF, GFO)

Crisp Calamari, confit garlic aioli, lime cheek. (DF)

Porcini & Truffle Arancini, black garlic aioli, parmesan. (V, DF, GF)