

Entrées

Garlic Bread (V) \$8.00

Grilled Halloumi Cheese Appetiser (GF)(V) \$14.50
with cherry tomatoes, seasonal fruits, drizzled with balsamic glaze
recommended with Jack and Jill Chardonnay

Szechuan Tempura Calamari \$15.00
with asian green paw-paw salad
recommended with A Song for Alice Riesling

Mozzarella and Pumpkin Croquettes (V) \$14.00
in lemon crumb with braised local red cabbage and house-made chipotle mayo
recommended with Del Rios Pinot Noir

Mains

Summer Tempura Fish and Chips (MGF) \$29.00
crispy tempura fried fish and chips with asian salad and house-made chipotle mayo
recommended with Lucy and Alice Pinot Gris or Scotchmans Hill Moscato

Koh Phi Nasi Goreng (MGF) \$28.00
asian style stir-fried rice with chicken, prawns and egg omelette
recommended with Emily May Rosé

Smoked Beef Brisket (GF) \$29.00
with corn on the cob, chilli lime barbeque sauce and seasonal vegetables
Choice of : house-made fat chips or chats
recommended with Sofia Shiraz or Del Rios Pinot Noir

Szechuan Tempura Calamari \$29.00
with chips, asian green paw-paw salad and house-made chipotle mayo
recommended with Bella Blush Organic Sparkling or A Song for Alice Riesling

Chicken Provençale (GF) \$28.00
marinated for 24h in fresh herbs and served in delicious mushroom and mozzarella risotto
recommended with Lucy and Alice Pinot Gris

Braised Lamb Shanks (MGF) \$29.00
with irish mash and seasonal vegetables
recommended with Del Rios Pinot Noir or Emily May Rosé

Batesford's Porterhouse (MGF) \$29.00
Choice of : garden salad or seasonal vegetables
Choice of : red wine jus (GF) or peppercorn sauce or mushroom sauce
Choice of : house-made fat chips or chats
recommended with Sofia Shiraz or Del Rios Pinot Noir

Confit Pork Belly (GF) \$28.00
Crispy confit pork belly with honey carrot puree and seasonal vegetables
Choice of : house-made fat chips or chats
recommended with A Song for Alice Riesling or Sofia Shiraz

Mains *(continued)*

Asian Spiced Beef Ribs \$28.00

braised short beef rib served with asian spiced soy sauce and seasonal vegetables
Choice of : house-made fat chips or chats
recommended with Lucy and Alice Pinot Gris or Del Rios Pinot Noir

King Prawn Linguine \$29.00

linguine tossed in fresh tomato, chilli and king prawn sauce infused in white wine served with garlic bread
recommended with Jack and Jill Chardonnay or Emily May Rosé

Traditional Ceasar Salad (MGF)(MV) \$18.00

fresh lettuce with bacon, poached egg, ceasar dressing and anchovies
add salmon \$8.00, add chicken \$6.00
recommended with Lucy and Alice Pinot Gris

Atlantic Salad (GF) \$25.00

salmon fillet on fennel and misticanza salad, drizzled with house-made orange vinaigrette
recommended with Bella Blush Organic Sparkling

Sides \$9.00 each

Garden Salad (GF)(V)

Roasted Chat Potatoes (MGF)(V)

Wedges (MGF)(V)

Rosemary Sea Salt Chips (V)

Fat Chips

Kids Menu \$12.00

Choice of : **Fish and Chips (MGF)**, **Chicken Nuggets and Chips**, **Pasta Napoli Sauce**
all kids meals include a glass of soft drink/juice and vanilla ice-cream

Dessert

Affogato \$6.00 with liqueur \$14.00

Honeycomb Pavlova with Passion Fruit Coulis (MGF) \$12.00 add Ice-cream \$4.00
try it with a glass of port wine

Cinnamon and Orange Crème Brûlée (GF) \$12.00
try it with Scotchmans Hill Moscato

Sticky Toffee Pudding with Cream \$12.00 add Ice-cream \$4.00
try it with Bella Blush Organic Sparkling Wine

(V) Vegetarian (GF) Gluten free (MV) Modified Vegetarian (MGF) Modified to Gluten Free

Minimum eftpos spend \$20 (lower amount incurs a \$2 surcharge) / Outside dining area – credit card is required to be left behind the bar
\$20 Flat rate – Cake charge to cover staff service, plates, cutlery, napkins and loss of revenue / Sorry, We don't have Wi-Fi available for customers