

ENTRÉE

Oysters natural/mignonette

Pan seared scallops, squash miso puree, salsa verde (gf, df)

Grilled prawns on Betel leaf, lemongrass, chili, toasted coconut (gf, df)

Fresh radicchio & rocket salad, with tomatoes, cucumber, pepitas, Za'atar dressing (gf,df)

Duck liver parfait, fig chutney, balsamic & brioche

MAIN

Orecchiette, broccoli, chili & garlic(gfo)

Market fish, green beans, crispy leek & herb coconut sauce (gf, df)

Lamb shank, creamy polenta, burnt eschalot jus

Chicken pie, red wine jus, mash

300g Sirloin off the bone, rocket salad, roasted tomato, jus (gf, df)

SIDES

Roasted potatoes, rosemary

Grilled zucchini, mustard dressing

Green salad, tomatoes

Thin chips | Battered Chips

DESSERT

Salted Chocolate and Whiskey Tart

Pears au Wine, with whipped cream & vanilla ice cream (gf)

Cheeseboard, selection of cheese served with grapes and lavosh



LAWN MENU

Oysters natural / mignonette

300g Rump Steak (gf, df)

Green salad, roasted potato, jus

Grilled Catch of the Day (df)

Green salad, roasted pumpkin, broccoli

Beer Battered Fish and Chips

Salad, thin cut chips, tartare

Edwards Beef Burger

Cheese, tomato, lettuce, bacon jam, house made relish, chips
Grilled Chicken Burger

Cheese, tomato, lettuce, avocado, house made relish, chips

Ham and Cheese Toastie

Salad Bowl (gf, df)

Cucumber, carrots, radish, tomatoes, pumpkin, avocado, Za'atar dressing

Add Protein - Grilled Chicken Grilled Prawns

Bowl of Hot Chips

Thin cut | Battered Chips

CHILDRENS MENU

Kids Chicken Taco, lettuce, mayo, cheese

Kids Fish and Chips

Kids pasta, Napoli Tomato Sauce, Parmesan (v)