

takeaway menu 12noon-late

If you would prefer to order a takeaway, please come in and see us or call 4998 7288

bread \$5.50

side dishes \$5.50

Oven baked ciabatta with
 - Dukkah, balsamic & lemon infused
 hunter olive oil
 - Hunter Olive Company herb & garlic olive oil
 with local kalamata olives
 Toasted parmesan and kalamata vienna with confit
 of garlic and extra virgin olive oil

Baby spinach and green apple salad with toasted wal-
 nuts and fetta dressing

Steamed broccolini and baby carrots tossed in walnut
 oil and cracked pepper

Wood fired chat potatoes in duck lard with sea salt,
 rosemary and thyme

wood fired pizzas (8 slices)

Crisp Prosciutto \$22.00
 with Binnorie marinated feta, sprigs of thyme,
 Spanish onion with aged balsamic

Roast Chicken and Haloumi \$20.00
 with black truffle egg, green shallots finished
 with tomato salsa

Chilli Prawn \$20.00
 Mild chilli prawn with Spanish onion, wakame
 seaweed and flying fish roe

Margherita \$17.50
 Cherry tomatoes, baby bocconcini and garden
 fresh basil

Mediterranean vegetables \$18.50
 Charred red pepper, eggplant, artichoke,
 Spanish onion, ribbons of zucchini topped
 with Binnorie fetta cheese and local olives

pasta

Black Mussel Fettuccini \$13.50
 Steamed black mussels in tomato fume with chilli and
 roasted garlic fettuccini, fresh cherry tomatoes and
 garden fresh basil

Three Mushroom Ravioli \$16.50
 Porcini, roma and field mushroom with wilted baby
 spinach, chive and black truffle butter with shavings of
 parmesan

Fettuccini Carbonara \$14.50
 Sautéed bacon with button mushrooms
 and chives in a cream sauce with fettuccini

Prawn linguine \$17.00
 Seared king prawns with streaky bacon,
 garden fresh tomatoes, green peas & basil pesto

tapas

Mezze Plate \$14.00
 Baba ghanoush, hummus and tzatziki with local kalamatta olives, sun dried tomato and toasted ciabatta

Egyptian Egg and Mint Salad \$14.00
 with za'at dressing, crisp bread and Australian white bait

Trio of Grain Fed Ground Beef Fillet \$18.00
 individually topped with baba ghanoush, pickled tomato Dijon cream and roasted capsicum relish

Succulent Pork Tenderloins \$16.00
 Wood fired pork tenderloins wrapped in prosciutto, filled with prunes, apricots and figs with a port glaze

Coffin Bay Oysters \$13.50
 Coffin bay oysters natural with sweet and sour and lemon wedges

Sticky BBQ Ribs \$16.50
 Slow roasted ribs in a smokey bbq and shiraz glaze infused with garlic and fresh herbs

Sardines \$15.50
 Citrus and herb grilled sardines on garlic toasted bruschetta and a light tomato pickle

Chicken Terrine \$14.00
 of kipfler potatoes, pesto, sage, garlic; wrapped in prosciutto with a green tomato relish, mustard
 cream and petite raddish salad

Fritters \$16.00
 Zesty prawn and white bait fritters with basil and sweet red onion puree

Spring Rolls \$16.50
 King prawn and blue swimmer crab spring rolls infused with kapfir lime, chilli

Cheese Board \$18.00
 Local and imported cheeses with muscatels and quince jelly with slices of crisp ciabatta and estate made lavosh

please inform waitstaff if you have any special eating requirements
 a surcharge of 15% applies on public holidays & 10% on sunday

bottle bar