



## Entree

### **Garlic or Herb Bread** 8.0 (GFO)

*Fresh Baked Loaf with a choice of Garlic or Herb Butter*

### **Crowned Camembert** 19.0 (GFO)

*Our signature Whole baked Camembert, bound in Bacon with Onion Relish, Cranberry Sauce and crowned with Candied Mixed Nuts*

### **Oysters (6)** (GFO)

***Natural:** Fresh Smokey Bay Oysters 20.0*

***Ellen's Oysters:** Adorned with Bacon, Bread Crumbs, Paprika and Worcestershire Sauce 25.0*

### **Pork Belly and Chorizo Bites** 19.0 (GF)

*Marinated Pork Belly and Grilled Chorizo Bites with Sweet and Spicy Sauce.*

### **Vegan Veggie Stack** 16.0 (GF,Vegan)

*Roasted Peppers, Steamed Spinach and Semi Sun Dried Tomatoes served on Homemade Polenta Cake with Vegan Cheese*

### **Peninsula Prawns and Smoked Salmon** 20.0 (GFO)

*Spencer Gulf Prawns and Smoked Salmon with Capers, Fresh Dill and Lemon Cream Sauce, served with Rice Cakes*

### **Chicken and Prosciutto Mornay** 18.0

*Tender Chicken cooked in a Creamy Mornay Sauce, encased in a Puff Pastry Basket with Crumbed Prosciutto*

GF = Gluten free, GFO= Gluten Free option, V=Vegetarian, VO = Vegan Option

Food may contain hidden traces of nuts, eggs, sesame seeds, shell fish or other allergens that may affect people with allergies. Please feel free to discuss with our Chef or staff



## Dinner Menu

### **Marinated Duck Breast** 40.0 (GFO)

*Asian Inspired Marinated Duck Breast with Bok Choy, Stir Fry Vegetables, Flat Bread and Coconut Rice*

### **Fillet Caprice** 48.0 (GF)

*Prime Fillets of Beef served on Risotto with Prosciutto, Van Dyke Tomato and Red Wine Jus*

### **Pork Scotch Fillet** 42.0 (GF)

*Succulent Pork with Caramelised Apple, Bacon and Wilted Spinach*

### **Fresh Apple and Candied Walnut Salad** 29.0 (GF/V)(VO)

*Gourmet Mixed Leaf, Fresh Apple, Cherry Tomatoes, Candied Walnuts, Spanish Onion, Shaved Parmesan and Chefs Tangy Vinaigrette.*

*Add Maple Bacon \$8*

*Add Chicken \$9*

*Add Prawns \$10*

### **Fijian Style Chicken** 40.0 (GF)

*Chicken Breast Cooked in Fijian Spices, Accompanied with Tropical Rice and Seasonal Stir Fried Vegetables*

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## Dinner Menu

### **Outback Lamb** 42.0 (GF)

*Slow Braised Lamb Shoulder with Wholegrain Mustard and Red Wine Jus*

### **Ellens' Risotto** 32.0 (GF/V/VO)

*Pan Fried Mushrooms, Semi Sun Dried Tomatoes, Baby Spinach and al Dente Risotto Rice with Homemade Passata Cream Sauce*  
*Add Chicken \$9*  
*Add Prawns \$10*

### **Deep Sea Delicacy** 44.0 (GF)

*Fresh Daily Sourced Seafood as Prepared by the Chef*

### **Butchers Block** 48.0 (GF)

*Premium Butchers Cut of Meat  
superbly prepared by our Chef*

### **Atlantic Salmon Fettuccine** 40.0

*Pan Fried Fresh Atlantic Salmon with Cherry Tomatoes, Baby Spinach, Pine Nuts and Fettuccine in a Blue Cheese Cream Sauce*

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## Desserts

**\$15.0**

**Be Indulgent and Ask for Todays Selection of Homemade  
Dessert**