

## **mains**

### **lamb** **\$35**

*oven baked lamb rack with a black pepper crust on tomato mash with a caper and nut butter sauce and fresh seasonal vegetables*

*wine match:: a pinot noir or cabernet blend*

### **brooklyn steaks**

#### **eye fillet** **\$35**

*200gms prime fillet steak on buffalo chips with home made onion rings, béarnaise sauce, caramelized tomatoes served with seasonal vegetables*

#### **ribeye** **\$35**

*300gms prime ribeye steak fries served with seasonal vegetables or salad with a choice of mushroom, pepper or garlic sauce*

#### **sides** *of eggs, mushrooms, onion rings or fries* **\$3**

#### **steak information**

*please choose: blue – rare – medium rare – medium – medium to well done – well done, the rarer the better – well done will look like the bottom of your shoe!*

*wine match:: a cabernet sauvignon or shiraz*

#### **pork** **\$30**

*slow roasted pork belly on roast apple risotto with a creamy mustard and cardamom sauce and seasonal vegetables*

*wine match:: a pinot gris or pinot noir*

#### **light meal** **\$26**

*pan fried risotto cakes with sautéed mushrooms, feta and a tomato tapenade*

*wine match:: a sauvignon blanc or merlot*

## **mains**

### **blue cod – battered or crumbed**

**\$30**

*battered: lemon peppered batter on fries and salad with tomato sauce or  
crumbed: sumac crumb with hollandaise sauce on fries and salad*

*wine match:: a chardonnay, pinot noir or merlot*

### **pasta of the day**

**\$26**

*chefs choice of pasta with freshly made sauce, served with salad and turkish bread*

*wine match:: a sauvignon blanc, riesling, pinot noir or merlot*

### **market fish**

*your wait person will explain our chef's selection*

*wine match:: a sauvignon blanc or pinot noir*

### **chicken**

**\$28**

*chicken breast stuffed with roasted red pepper and feta on potato gratin  
with a white wine sauce and tomato salsa. Accompanied with fresh garden  
salad.*

*wine match:: a chardonnay, riesling or pinot gris*