

WELCOME

EVENING MENU

FROM 5PM DAILY



SHARE BITES

Pork Crackle (GF) \$6.50

**Bowl of Mixed "Arthur's Grove"
Warm Olives (V, VG, GF, DF)** \$9.50

**Country Style Chips, aioli
(V, GF, VG, DF)** \$9.50

Arancini, chef's choice of filling (GF,V) \$12.50

**Spiced Haloumi Sticks, honey & lime
dressing (GF, V)** \$13.50

**Roasted Cauliflower, yoghurt dressing,
almonds, popped quinoa, kale, fresh herbs &
spices (V, VGO)** \$15.00

**Sautéed Brussels Sprouts, hazelnut, bacon
& feta (GF, VO, VGO)** \$14.50

Chicken Liver Pâté, croutons (GFO) \$14.00

**Salt & Pepper Spiced Squid, tartar sauce
(GF, DFO)** \$16.00

**Antipasto Platter, chorizo, dip, extra virgin
olive oil, olives, cheese, croutons
\$24.00 (VO, GFO)**

MAIN DISHES

**Mojo's Paella, prawns, squid, fish, chorizo &
chicken, roasted red capsicum, peas, smoked
paprika & saffron infused arborio (GF)** \$32.00

**Warm Seafood Salad, sautéed squid,
prawns & fish in herb garlic cream, vermicelli
& avocado (GF, DFO)** \$24.00

**Crispy Skin Cone Bay Barramundi, Sautéed
romanesco, peas & prosciutto, parsnip purée
& tomato salsa (GF, DFO)** \$39.00

**Sautéed Spring Vegetables & Chick Peas,
Tofu stuffed with potato, cashew & palm
paste, pumpkin & salsa verde
(GF, DF, VG)** \$28.00

**Roast Chicken Breast, baby rainbow carrot,
orange & pumpkin purée, herbed polenta,
berry & chicken jus (GF, DFO)** \$38.00

**Maple Roasted Pork Belly, bacon rosti, kale,
cream, prosciutto wrapped asparagus, apple &
jus (GF)** \$38.00

**Butterfield Farm Sirloin (21 Day Dry Aged)
potato gratin, roast cauliflower, bacon sautéed
green beans & jus (GF)** \$39.50

**"Amelia Park" 800gm Lamb Shoulder for 2,
grass fed & slow cooked for 24 hours, roast
vegetables & harissa (GF)** \$78.00

SIDE DISHES

Crusty baguette \$6.50

Garlic bread \$7.50

Greek salad (V, GF, DFO) \$12.00

Roast vegetables (VG, GF, DFO) \$12.00

Steamed vegetables (VG, GF, DF) \$12.00

LOCAL INGREDIENTS

LOCAL WINES

LOCAL CRAFT BEERS