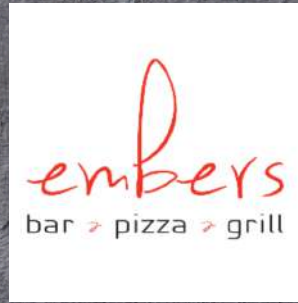


# ENTREE

GARLIC BREAD(V)	\$12
SMOKED SALMON PITA DIP	\$18
TRUFFLED PORCINI ARANCINI(V)	\$16

# SALADS

EMBERS BALSAMIC, TOFU & FRUIT SUMMER SALAD(GF VEG)	\$20
TUNA AND CORN SALAD, WITH TARTARE DRESSING(GF,U)	\$18
SOUTHERN STYLE CHICKEN SALAD WITH BUTTERMILK DRESSING	\$24



# DINNER MENU

## MAINS

CAPE GRIM BEEF CHEEK(GF,DF) Slowly braised, in a rich coconut sauce with red chilli, crispy kale and rice	\$39
PUMPKIN & RICOTTA LASAGNE(V) Layers of pasta, sauce, pumpkin, spinach and 3 types of cheese served with chips & salad	\$29
ROAST OF THE DAY(GF,DFA) Locally sourced meat roasted, with roast potato, steamed vegetables and gravy	\$26

# PIZZA

GF BASE \$4  
VEGAN CHEESE \$4

MARGHERITA(U) Napoli sauce, basil, sundried tomato and mozzarella	\$20
SMOKED SALMON Cream cheese, smoked salmon, olives, onions and capers	\$29
PEACH & BALSAMIC Garlic base, fetta, peach, basil, balsamic and mozzarella cheese	\$24

## GRILL

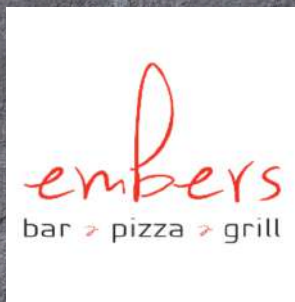
TASSIE MARKET FISH(GF) See our specials board for catch of the day	\$38
NICHOLS CHICKEN BBQ(GF,DF) Filipino flavoured chicken with rice and pickled papaya	\$32
CAPE GRIM PORTERHOUSE STEAK(GF,DFA) 270g steak, cooked to your liking with greens, corn cob and choice of sauce.	\$39

\*PLEASE ADVISE OUR FRIENDLY STAFF OF ANY DIETARY REQUIREMENTS  
GF - GLUTEN FREE U- VEGETARIAN VEG- VEGAN DF- DAIRY FREE



# SIDES

STEAMED VEGETABLES	\$12
STEAMED RICE	\$5
GRAUV, PEPPER OR MUSHROOM SAUCE	\$5
CHIPS	\$9
GARDEN SALAD	\$8
CORN	\$5



# DINNER MENU

## KIDS

ALL KIDS MEALS COMES WITH YOUR CHOICE OF POP TOP AVAILABLE 12YEARS & UNDER ONLY

NUGGETS & CHIPS	\$14
KIDS HAWAIIAN PIZZA & CHIPS	\$14
MEATBALLS & PASTA	\$14

# DESSERT

MANGO FLOAT	\$18
TRIO OF ICECREAM / SORBET	\$10
PISTACHIO CHEESECAKE	\$16

\*PLEASE ADVISE OUR FRIENDLY STAFF OF ANY DIETARY REQUIRMENTS  
GF - GLUTEN FREE U- VEGETARIAN VEG- VEGAN DF- DAIRY FREE