

BREAD

Garlic Bread 5.50

Fresh Bread and Butter 2.50

Bruschetta (Toasted Italian Bread) 7.90
choice of either:

Fresh Tomato and Basil pesto
or
Goats Cheese and Beetroot relish.

ENTRÉE

OYSTERS

Natural —freshly shucked to order
1/2 dozen 12.90 1 dozen 23.90

Lightly Beer battered Nambucca Rock Oysters in Coopers 62 Pilsner
ale with roast garlic aioli 1/2 dozen 13.90 1 dozen 24.90

Natural oysters with Nam Jim sauce 1/2 dozen 13.90 1 dozen 24.90

GRILLED POLENTA with sautéed Portobello mushrooms, shaved parmesan, rocket and truffle oil. 14.90

YAMBA PRAWNS

Yamba Prawns wrapped in crispy wonton wrapper and served with a salsa of cucumber, mint, coriander, cashew nuts, bean sprouts and chilli. 16.50

TWEED VALLEY HALOUMI

Grilled Tweed Valley haloumi cheese wrapped in prosciutto with roasted butternut pumpkin, local rocket and apple balsamic. 15.50

DUCK RILLETTES

Rich French style duck rillettes on toasted ciabatta bread served with pickled cumquats and onion jam. 15.50

SMOKED SALMON

Smoked salmon served on a sweet corn fritter with baby spinach, roasted tom thumb tomatoes and saffron mayonnaise. 16.50

MAIN COURSE

GRILLED BLUE EYE COD

Grilled fresh local Blue Eye Cod fillet served with salted cod brandade, wilted greens and warm gazpacho. 28.50

EYE FILLET

Grilled Eye fillet steak served with red wine butter, fresh herb and creamy desiree potato mash, steamed green beans and cabernet jus. 28.50

PASTA

Sauté local bacon with garlic, sage, white wine, a hint of chilli, peas, asparagus and freshly grated parmesan (vegetarian option available). 19.50

PORK BELLY

Confit pork belly grilled and served with creamy desiree potato mash, red cabbage, caramelised apple, parsnip chips and jus. 26.50

BEEF RENDANG CURRY

Malaysian style beef curry served with coconut rice and homemade roti bread and eggplant relish. 22.50

KANGAROO FILLET

Grilled Kangaroo fillet served with beetroot and star anise risotto, steamed green beans and game jus. 25.50

CHICKEN BREAST

Pan fried chicken breast with grilled Yamba prawns, a garlic cream and shallot sauce, steamed snowpeas and potato wedges. 27.50

SIDE DISHES

Steamed Vegetable 3.00

Fat chips 4.00

DESSERTS

CHOCOLATE AND HAZELNUT TORTE

Served with fresh cream 10.50

VANILLA PANNA COTTA

served with poached strawberries and frosted pistachio nuts. 10.50

LUMBERJACK PUDDING

Rich date and apple pudding with a caramelised coconut crust, served with butterscotch sauce and homemade vanilla bean icecream. 10.50

WHITE CHOCOLATE BAVAROIS

Rich and creamy white chocolate bavarois with homemade shortbread berry coulis & fresh strawberry 10.50

CHEESE AND PANFORTE

Georgie's panforte served with Tasmanian brie, Italian gorgonzola and black sesame seed flat breads.10.50

CAKES CAKES CAKES

See the display fridge for our delicious assortment of cakes and slices from 4.50

ICE CREAM

We make our own flavoured ice cream and sorbet Ask for today's selection.

1 Scoop 3.00

2 Scoops 4.90

3 Scoops 7.00

Take home Packs available from 5.50

TREATS

Fine Chocolates

Lint balls 1.20

Ferrero Rocher 1.00

Cote D'or Bouchee chocolate fondant 1.50

Baci—hazelnut chocolate (with love notes) 1.30

Kinder surprise 2.50

Turkish Delight 1.00

Nougat—Creamy French nougat from Haberfield, Sydney. 3.50

BISCUITS

Delissimo—hand made with love

Delicious biscuits made at Mullumbimby from 2.50

AFFOGATO—a taste sensation. A shot of espresso coffee served

with a scoop of home made vanilla bean ice cream. Pour it over and enjoy. 5.00

Affogato is also delicious with a 30ml shot poured over the top of the coffee and ice cream.

Affogato with Frangelico 9.50

Affogato with Vanilla Galliano 9.50

Affogato with Amaretto 9.50