

The Side Door

GOOD FOOD - RELAXED ATMOSPHERE

~ DINNER MENU ~

Starters

House bread plate with olive oil, balsamic glaze, dukkha and olives	\$15.00
add on chorizo \$5.00, Hummus \$4.00	
White bean puree, squid, chorizo and red onion GF	\$15.00
Chermoula prawns with steamed rice and tzatziki GF	entrée \$20.00
.....	main \$35.00
Soup of the day and bread	\$9.00
House cured salmon gravlax, dill crème fraiche and crisp bread	\$20.00
Ricotta cake, mushroom, roast tomato and salad GF	\$15.00
Warm prosciutto, red onion, parmesan salad GF	\$15.00

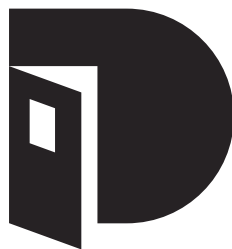
Mains

Braised beef cheek, gratin potato and steamed vegetables GF	\$30.00
Eye fillet, gratin potato, steamed vegetables and beef jus GF	\$38.50
Pork belly, pumpkin puree, broccolini and orange jus GF	\$30.00
Grilled venison, white bean puree, pickled red cabbage, pine nuts and glazed sultanas GF	\$40.00
Prawn fettucine, saffron cream sauce	\$35.00
Grilled field mushroom, baked polenta and salad Vegan GF	\$25.00
Chicken breast, risotto, brandy mushroom cream sauce and asparagus GF	\$30.00
Fish of the day served with chips, pickled cucumber salad and aioli	\$35.00
beer battered or grilled GF	
Traditional Caesar salad (vegetarian no bacon)	\$20.00
add on Chicken breast \$10.00, prawns \$12.00	
Garden salad	\$7.50
Chips	\$5.00
Steamed vegetables	\$9.50

Desserts

Citrus panna cotta and berry coulis GF	\$14.00
Tiramisu and thickened cream	\$14.00
Vegan chocolate cake and ganache	\$14.00
Orange cake and berry coulis GF	\$14.00
Biscotti (lemon, orange and macadamia)	\$4.00
Vanilla Ice cream	\$5.00
Cheese platter consisting of 3 cheeses, nuts, fresh fruit, chutney and crackers...	\$32.00

Public holiday surcharge: 12.5% | BYO corkage \$7.00 per bottle



The Side Door

GOOD FOOD - RELAXED ATMOSPHERE

~ LUNCH MENU ~

Starters

- House bread plate with olive oil, balsamic glaze, dukkha and olives \$15.00
add on chorizo \$5.00, Hummus \$4.00
- White bean puree, squid, chorizo and red onion GF \$15.00
- Chermoula prawns with steamed rice and tzatziki GF entrée \$20.00
..... main \$35.00
- Soup of the day and bread \$9.00
- House cured salmon gravlax, dill crème fraiche and crisp bread \$20.00
- Ricotta cake, mushroom, roast tomato and salad GF..... \$15.00
- Warm prosciutto, red onion, parmesan salad GF \$15.00

Mains

- Fish of the day, chips, pickled cucumber salad and aioli - grilled GF \$35.00
- Prawn fettucine, saffron cream sauce \$35.00
- Grilled field mushroom, baked polenta and salad Vegan GF \$25.00
- Traditional Caesar salad (vegetarian no bacon) \$20.00
add on Chicken breast \$10.00, prawns \$12.00
- Pork belly, pumpkin puree, broccolini and orange jus GF \$30.00
- Garden salad \$7.50
- Chips \$5.00
- Steamed vegetables \$9.50

Desserts

- Panna cotta and berry coulis GF \$14.00
- Tiramisu and thickened cream \$14.00
- Vegan chocolate cake and ganache \$14.00
- Orange cake and berry coulis GF \$14.00
- Biscotti (lemon, orange and macadamia) \$4.00
- Vanilla Ice cream GF \$5.00
- Cheese platter consisting of 3 cheeses, nuts, fresh fruit, chutney and crackers... \$32.00

Public holiday surcharge: 12.5% | BYO corkage \$7.00 per bottle