



LITTLE LAMB

STARTERS

	m	nm
GARLIC BREAD toasted baguette, confit garlic butter & fresh herbs	7	8
BRUSCHETTA heirloom cherry tomatoes, red onions, basil, Milawa fresh goat cheese, toasted sourdough & balsamic reduction	11	12
ENTREE DUO plum glazed pork belly with prosciutto wrapped scallops	16	17.5
SOUP OF THE DAY - see specials board		
SEA SALT & LIME PEPPER FRIED SQUID with chilli jam & citrus mayonnaise	12	13
WILD MUSHROOM ARANCINI parmesan coated with roasted pepper sauce	12	13
SOFT SHELL CRAB tempura soft shell crab with ponzu sauce	16	17.5
CRISPY MISO & GINGER CHICKEN fried chicken strips with whipped avocado dipping sauce	14	15.5
ENTREE SHARE BOARD mushroom arancini, salt & pepper squid & bruschetta	25	27.5

TO SHARE

LAMB RACK our house specialty - 6 point lamb rack cooked to your liking, potato pave, roasted carrot, fennel, pea shoots & Jus	49	54
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MAINS

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TOMATO BRAISED LAMB SHANK soft polenta, mixed vegetables & rich red wine sauce	23	25
DUKKAH CRUSTED WILD BARRAMUNDI house potato, steamed asparagus, lemon butter & parsley sauce	25	27.5
CRISPY SKINNED SALMON atop potato, rocket, grilled capsicum & chorizo salad, grilled asparagus, balsamic glaze	26	28.5
SLOW COOKED BEEF CHEEKS spiced pumpkin puree, steamed vegetables, port wine & beef Jus	25	27.5
TWICE COOKED PORK BELLY apple cider braised, house potato, steamed greens, Canadian Maple & Dark Rum Glaze	24	26.5
OVEN ROASTED CHICKEN BREAST prosciutto wrapped asparagus, house potato & red capsicum jam	24	26.5
FETTUCINI fried chorizo, bacon, mushrooms, tomato cream sauce & shaved parmesan	20	22
ROASTED BEETROOT SALAD mixed leaf, baked pumpkin, pistachio, raisins & dijon lemon dressing	18	20

CLASSICS

SCHNITZEL Crumbed chicken breast with chips & salad	17	19
CHICKEN PARMIGIANA crumbed chicken breast, double smoked bacon, Napoli sauce, mozzarella cheese, steak fries & salad	22	24



LITTLE LAMB

GRILL

char grilled and cooked to your liking with your choice of sauce. Served with either house potato & vegetables or chips & salad

250g Rump Steak	22	24
300g Scotch Fillet	32	35
300g Sirloin	29	32
220g Eye fillet	33	36
Add prawns & garlic sauce	8	9

SAUCES

Pepper | Mushroom | Garlic Cream | Red Wine Beef Jus | Hollandaise | Gravy |

SIDES

Steamed Vegetables House Potato Fresh Salad Steak Fries Slaw	4	4.5
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KIDS

MAC & CHEESE	9	10
BEEF SAUSAGES chips & salad		
GRILLED CHICKEN TENDERLOIN chips & salad		
BATTERED FLATHEAD chips & salad		
CHEESE BURGER AND CHIPS		

LUNCH

CHICKEN SCHNITZEL chips & salad	13	14
FLATHEAD FILLETS battered with chips & salad	13	14
GRILLED CHICKEN BURGER lettuce, tomato, bacon, fried onion & aioli + steak fries	15	16.5
BEEF POT PIE puff pastry top & steak fries	12	13
CAESAR SALAD baby cos, garlic croutons, bacon bites & poached egg	13	14
OPEN STEAK SANDWICH lettuce, tomato, bacon, fried onion & aioli with steak fries	15	16.5

DESSERT

all served with whipped cream & fresh strawberry	10	11
STICKY DATE PUDDING butterscotch sauce & vanilla custard		
LEMON MERINGUE PIE		
MACADAMIA ICE CREAM with sticky Maple sauce & chocolate waffle		
CHEESECAKE OF THE DAY please ask staff for today's sweet treats		