



## TO START

Soup of the day with Turkish bread **(see specials)** 12.5

Smoked salmon, caper and cherry tomato tart with fresh herb oil 16.5

Exotic mushroom arancini with blue cheese velouté and toasted pine nuts 18.5

Grilled wasabi prawns with jasmine rice, smashed avocado, wakame (gf) 23.5

## MAINS

Creamy Mt. Barker chicken and chorizo risotto with red peppers (gf) 25.5

Crispy skinned Atlantic salmon with roasted sweet potato, Greek style salsa  
and balsamic glaze (gf) 30.5

Harissa marinated lamb back strap and spinach salad finished with fresh pumpkin,  
feta and olive drizzled with a creamy garlic dressing (gf) 28.5

Roasted sticky Mt. Barker chicken Maryland with coconut rice, lime, mango salsa  
and pickled cucumber 25.5

Grilled wasabi prawns with jasmine rice, smashed avocado, wakame and  
toasted sesame seeds (gf) 28.5

Warm pork sirloin salad with wild rocket, orange, macadamia and red potato 27.5

Stirling ranges beef of the night **(see specials)**

Fish of the Night **(see specials)**

Vegetarian of the night **(see specials)**