

City DINING & BAR

TO BEGIN

Ciabatta Garlic Bread, toasted with parsley & garlic butter **\$8.00** ◆

STARTERS

Soup of the Day, bread roll & sea salted butter **\$13.00** ◆

Bruschetta: Tomato, basil, bocconcini & poached pear, blue cheese, balsamic **\$14.00** ◆

Crumbed Calamari, mixed green leaves & tartare sauce **\$14.00**

Grilled Lamb Rump, parsnip puree, pistachios & truffle oil **\$16.00** ●

Greek Style Parcel, spinach, feta, tomato chutney & greens **\$14.00** ◆

MAINS

Grilled Beef Sirloin (250g), field mushroom, spinach, potato gratin, red wine jus **\$29.00** ●

Slow-Braised Lamb Shank, creamy mash, baby carrots, peas & gravy **\$28.00** ●

Twice Cooked Pork Belly, crispy Agria potatoes, pickled red cabbage & jus **\$26.00** ●♣

Pan fried Market Fish, Roma tomatoes with bocconcini, capers & balsamic glaze **\$28.00** ●

Chicken Schnitzel Burger, panko crumbed chicken, bacon, tomato, lettuce & fries with chipotle **\$20.00**

Pappardelle Pasta, portobella mushroom, parmesan, pine nut & lemon butter sauce **\$23.00** ◆

SIDES

Fries with tomato or chipotle sauce **\$6.00** ◆

Creamy Mash Potatoes **\$6.00** ◆●

Crispy Agria Potatoes with mayo **\$6.00** ◆●♣

Garden Salad & citrus dressing **\$6.00** ◆●♣

Seasonal Vegetables **\$7.00** ◆●

◆ - Vegetarian

● - Gluten Free

♣ - Dairy Free