

# COURSE MENU

**Two Course \$39 ~ Three Course \$49**

## ENTREES

### **Panko Crust Calamari**

Served with a creamy garlic aioli and sprout salad

### **Stuffed Mushrooms (gf, v) (vegan & df upon request)**

Fresh local grown mushrooms stuffed with finely diced onion, garlic, capsicum and zucchini, served with a pumpkin and rocket salad

### **Thai Chicken Salad (gf, df)**

Laksa infused chicken breast slices atop red cabbage, cucumber and cherry tomatoes, with a sprinkle of toasted pinenuts, and drizzled with a sweet chilli and plum sauce

## MAINS

### **Citrus Salsa Barramundi (gf, df upon request)**

Sustainably sourced succulent Barramundi served with a fresh lemon zest salsa on a bed of fresh baby leaves, with a herb dill yoghurt  
*(Wine suggestion: Semillon Sauvignon Blanc)*

### **Tender Statler Chicken Breast (gf)**

With a blue cheese stuffing, served with wedges of crispy sweet potato and baby broccolini topped with creamy fresh basil pesto and mushroom sauce  
*(Wine suggestion: 2013 Viognier)*

### **Vegetable Medley Risotto (veg, df, gf)**

Pan cooked in a flavoursome pumpkin puree with mushroom, peas and Capsicum *(Wine suggestion: Sparkling White)*

## DESSERTS

### **ARW's Legendary Chilli Chocolate Crème Brulee (v, gf)**

*Don't worry, we haven't taken it off the menu!* Creamy indulgence with a little kick served with a refreshing strawberry sorbet

### **Coconut Mango Mousse (gf, df, veg)**

Served with shaved coconut, berries and chocolate

### **Sicilian Watermelon Pudding (gf, v)(df, veg upon request)**

Served with vanilla ice cream and pistachio crumb

(v - Vegetarian, veg -Vegan, gf - Gluten Free, df - Dairy Free—guide only, if you have an allergy or high intolerance, please inform our staff on ordering)

*Split Bill Policy*

*Please note, due to time restraints, we do not split bills individually*

# BREADS

- Bruschetta (3 slices) (v)** **9.5**  
Crispy toasted bread, topped with basil pesto, tomato, garlic & red onion, with a sprinkle of parmesan
- Garlic Bread (4 slices) (v)** **7.0**  
Italian bread sliced, spread with garlic butter and crisped in the oven
- Turkish Bread (v)** **10.0**  
With Balsamic Oil and Turkish Spice to dip

# PLATTERS TO SHARE

- Cheese Platter (v)** **35.0**  
Chef's selection of Australian cheeses served with Devash Honey (*our own brand, available to purchase at the cellar door*), nuts, fruit and crackers
- Antipasto Platter** **32.0**  
Chef's selection of gourmet cured meats, vegetables, olives and crispy breads
- Medley Platter** **38.0**  
A blend of our Antipasto and Cheese. An ample platter to share

# SIDES

Small 6.0      Large 9.0

**Chips with Tomato Sauce or Aioli (v)**

**Sweet Potato Chips with Aioli (v, gf)**

**Seasonal Vegetables (v, gf, df)**

**Side Salad (v, gf, df)**

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# ENTREES

**Sriracha Honey Wagyu Slices (gf, df) 18.0**  
Served with baby spinach, cherry tomatoes, cucumber and fragrant rice, garnished with coriander Main size 32.0

**Panko Crust Calamari 16.0**  
Served with a creamy garlic aioli and sprout salad. Main size 28.0

**Stuffed Mushrooms (gf, v) (vegan & df upon request) 14.0**  
Fresh local grown mushrooms stuffed with finely diced onion, garlic, capsicum and zucchini, served with a pumpkin and rocket salad Main size 22.0

**Slow Cooked Pork Belly (gf, df) 18.0**  
Served on a bed of waldorf salad and crispy crackle Main size 32.0

**Thai Chicken Salad (gf, df) 16.0**  
Laksa infused chicken breast slices atop red cabbage, cucumber and cherry tomatoes, with a sprinkle of toasted pinenuts, and drizzled with a sweet chilli and plum sauce Main size 28.0

**Handmade Duck Rolls (df, gf) 19.0**  
Fried till crisp, and served with grilled pear, cherry tomatoes and rocket Main size 34.0

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# MAINS

**Crispy Sriracha Prawn Salad** **29.0**

Panko crumbed prawns, fried, and served with mango, cherry tomatoes and baby leaves, with a pistachio crumb and sriracha mayonnaise

*(Wine suggestion: Shearing Shed Red)*

**Citrus Salsa Barramundi (gf, df upon request)** **29.0**

Sustainably sourced succulent Barramundi served with a fresh lemon zest salsa on a bed of fresh baby leaves, with a herb dill yoghurt

*(Wine suggestion: Semillon Sauvignon Blanc)*

**Tender Statler Chicken Breast (gf)** **29.0**

With a blue cheese stuffing, served with wedges of crispy sweet potato and baby broccolini topped with creamy fresh basil pesto and mushroom sauce

*(Wine suggestion: 2013 Viognier)*

**Cuban Spiced Pork Cutlet (gf)** **32.0**

Served on a bed of cous cous and broccolini, dressed with a mango salsa

*(Wine suggestion: Jacaranda White)*

**Vegetable Medley Risotto (veg, df, gf)** **26.0**

Pan cooked in a flavoursome pumpkin puree with mushroom, peas and capsicum

*(Wine suggestion: Sparkling White)*

**Tender Pan Seared 250g North Qld Wagyu Rump** **36.0**

Cooked to order, topped with Prawns in a light tempura batter drizzled with hollandaise, served with chips, salad, and your choice of sauce - red wine jus, pepper, diane or mushroom

*(Wine suggestion: 2012 Shiraz)*

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# DESSERT

**ARW's Legendary Chilli Chocolate Crème Brulee (gf) 13.0**

*Don't worry, we haven't taken it off the menu! Creamy indulgence with a little kick served with a refreshing strawberry sorbet*

**Coconut Mango Mousse (gf, df, veg) 13.0**

*Served with shaved coconut, berries and chocolate*

**Sicilian Watermelon Pudding 13.0**  
**(gf, v)(df, veg upon request)**

*Served chilled with vanilla ice cream and pistachio crumb*

**Summer Pavlova (gf) 14.0**

*Served with fresh cream and berries, topped with raspberry and mango coulis*

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# **CHILDRENS MENU**

**Chicken Nuggets, Chips & Salad 12.0**

**Battered Fish, Chips & Salad 12.0**

**Minute Steak, Chips & Salad 14.0**

## **For the Smaller Tummies**

**Small Chips with Tomato Sauce (v) 6.0**

**Small Medley of Vegetables (v, gf) 6.0**

## **DESSERT**

**Ice Cream with Chocolate or Berry Topping 3.5**