



Entrée

Garlic & Parmesan Bread

12

Roasted Tomato, Onion & Kalamata Olive
Bruschetta, Tapenade & Basil Pesto oil.

16

Pan seared Venison, Carrot & Kumara Rosti,
Roasted Beetroot, Chocolate & Chilli sauce

19

Sharing Plate of Mussel's Smoked Fish Pate,
Smoked Salmon, Dips, Breads

32

Smoked Salmon Salad, Capers, Cherry Tomatoes,
Salad greens

20

Mains

Seared Venison Back Strap, Vegetable Quinoa Salad,
Rich plum sauce

39

Chargrilled Rib Eye Steak, Oven Roasted Potatoes, Mushrooms, and
Gorgonzola Cheese Served with Port Wine Jus

37

Honey Marinated Salmon Fillet,
Dauphenoise Potato, Salmon Crevice,
Salmon Caviar Hollandaise

39

Fish of The Day

Basil Potatoes, Cherry Tomatoes, Spinach, Lemon,
Red Onion, Salsa Verde

38

Eggplant Parmigiana
Polenta coated Eggplant, Napoli sauce,
Cheese, Risotto, Greek Salad (GF)
36

Sides

Steamed Seasonal Vegetables
9

Garden Salad
9

Polenta Fries
9

Desserts

Vanilla Pannacotta,
Berry Compote
\$16.50

Chocolate Brownie,
Chocolate Sauce, Ice Cream
\$16.50

Lochmara Cheesecake
\$16.50

Cheese, Dried Fruit, Nuts, Crackers
Choice of Whitestone Brie, Blue or Smoked Cheddar
For one \$18
For two \$24
For three \$29