

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

Trio of Dips (v)

12.0

Chef's selection of homemade dips served with toasted Turkish bread

PLATTERS TO SHARE

Cheese Platter (v)

32.0

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

28.0

Chef's selection of gourmet cured meats, vegetables, olives and crispy breads

SIDES

Small 6.0

Large 9.0

Chips with Tomato Sauce or Aioli (v)

Seasonal Vegetables (v, gf, df)

Side Salad (v, gf, df)

(v - Vegetarian, gf - Gluten Free, df - Dairy Free)

Split Bill Policy

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

ENTREES

- Succulent Slow Roast Pork Belly (df, gf) 14.0**
With Crispy Crackling, Hoisin, Fennel, Radish and Honey glazed Peach.
Main size \$27
- Crispy Lemon Pepper Calamari 16.0**
Tender flower cut calamari, dusted in a light lemon pepper seasoning,
deep fried, and served with a mixed salad and aioli. Main size \$28
- Blue Swimmer Crab Salad 16.0**
With shredded carrot, fresh dill, cucumber, peaches and lime and
aioli dressing. Main size \$28
- Thai Chicken Salad (df) 16.0**
Thai curry infused chicken breast slices layered on a bed of mesclun
with a chili mint dressing and crisp wonton wafers. Main size \$28
- Thai Beef Stack 18.0**
Stir fried Beef with jasmine rice, capsicum, beans, carrots and nuts in a
thai infused sweet soy and red curry sauce . Main size \$30
- Fresh Mango Salad (vegan, df, gf) 14.0**
With cashew nut, avocado, coriander and lemon dressing.
Main size \$24

(v - Vegetarian, gf - Gluten Free, df - Dairy Free)

Split Bill Policy

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

MAINS

Veal Scaloppine (gf upon request) 29.0

Tender Northern Rivers grown veal slices with mushrooms, a splash of demi-glaze, cream and garlic on a bed of creamed potato, and served with seasonal vegetables (*Poinciana Red*)

Pan Seared 250g North Qld Wagyu Rump 35.0

Cooked to order, served with chips and coleslaw, and your choice of sauce - red wine jus, pepper, diane or mushroom (*2012 Shiraz*)

Cashew & Lime Zest Crust Barramundi (gf) 29.0

Sustainably sourced Barramundi with pan fried cherry tomatoes, broccolini and sweet potato puree (*Semillon Sauvignon Blanc*)

Lamb Cutlets (gf upon request) 38.0

Lamb cutlets sourced from the high rainfall lush Goldfields region of Victoria, oven roasted, and served a green pea mousse, seasonal vegetables, and a capsicum cream sauce (*2012 Merlot*)

Duck Breast 30.0

With blanched Asian greens, baby carrots and potatoes with a spicy plum sauce

Whole Roast Capsicum (vegan, gf, df) 26.0

Dressed with a flavoursome vegetable and rice medley (*Sparkling White*)

(v - Vegetarian, gf - Gluten Free, df - Dairy Free)

Split Bill Policy

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

DESSERT

ARW's Legendary Chilli Chocolate Crème Brulee (v, gf) 14.0

Creamy indulgence with a little kick served with a refreshing strawberry sorbet

Baileys Caramel Cheesecake 14.0

served with vanilla ice cream and caramel sauce

Mixed Berry Mille Feuille (v) 14.0

Served with fresh whipped cream, seasonal berries and lemon curd

Trio of Sorbet (v) 14.0

Mango, Strawberry & Lemon Sorbet served with a waffle cone

(v - Vegetarian, gf - Gluten Free, df - Dairy Free)

Split Bill Policy

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

CHILDRENS MENU

Chicken Nuggets, Chips & Salad 12.0

Battered Fish, Chips & Salad 12.0

Minute Steak, Chips & Salad 14.0

Small Chips with Tomato Sauce 6.0

DESSERT

Ice Cream with Chocolate or Berry Topping 3.5

Split Bill Policy

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