

Menu

STARS DINING

SMALL PLATES

- CHEESY GARLIC BREAD (V)** \$10
Mozzarella, tasty cheese, thyme and confit garlic
- BARRAMUNDI TACOS (3) (GFA)** \$18
Blackened barramundi, lime mayo, house slaw, pico de gallo, avocado, pickled jalapeno and fresh lime
- CAULIFLOWER POPCORN (V) (VG) (DF)** \$16
Battered spiced cauliflower florets, chipotle mayo, green tomato salsa, lime
- SOURDOUGH BRUSCHETTA (3)** \$16
Heirloom tomato salsa, smoked feta, basil, caramelised apple balsamic

FAVOURITES

- PARMESAN HERB CRUMBED CHICKEN SCHNITZEL** \$26
House slaw, rustic chips, diane sauce, lemon cheek
- MARGHERITA PIZZA (GFA +\$3) (V)** \$20
Woodfired 12-inch base, napoli sauce, buffalo mozzarella, heirloom tomatoes, fresh basil
- THE CIVIC BURGER (GFA +\$3)** \$23
200g angus patty, red onion jam, gem lettuce, tomato, cheese, beetroot, special sauce on a toasted milk bun served with rustic chips
- FRIED CHOOK BURGER (GFA +\$3)** \$23
Crispy buttermilk chicken breast, house slaw, ranch sauce, mild chilli jam, maple bacon served with rustic chips
- ROAST OF THE DAY (GFA)** \$22
Roast root vegetable medley, broccolini, yorkshire puddings, pan jus, condiments
Ask staff for today's roast variety
- STICKY BBQ BOURBON PORK RIBS (GF)** \$30
House slaw with ranch dressing, rustic chips, smokey BBQ bourbon sauce
- KIBBLE PEPPER SALMON (GF)** \$28
Baked potato gratin, pesto asparagus, red pepper coulis, kalamata olive tapenade, lemon cheek

CHEF SPECIALS

- MORROCAN LAMB SHOULDER** \$26
Slow cooked spiced lamb shoulder, honey dukkah roasted pumpkin, saffron cous cous, mint yoghurt, lemon cheek
- ROAST PUMPKIN RAVIOLI (V)** \$20
Grilled pumpkin, candied walnuts, spinach, parmesan crisp, sage brown butter
- THAI YELLOW KING PRAWN CURRY (GF)** \$25
Coconut jasmine rice, pickled cucumber ribbons, asian herb slaw, fried shallots, lime
- SEA SALT & KIBBLE PEPPER CALAMARI (GF)**... \$20
Shallow -fried tender calamari pieces, greek salad, lemon cheek & roast garlic aioli
- ROAST VEGETABLE & CHICKEN PIZZA (V) (GFA +\$3)** \$22
Woodfired 12-inch base, red capsicum napoli, roast root vegetable, smoked feta, basil, toasted pine nuts
- FISH AND CHIPS** \$21
House salad, aioli and chips

ON THE SIDE

- BOWL OF RUSTIC CHIPS** \$8.50
with rosemary sea salt and aioli
- BUTTERED BROCCOLINI** \$8.50
with toasted almonds
- ROAST ROOT VEGETABLES** \$8.50
- GREEK SALAD (V)** \$8.50

SOMETHING SWEET

- FLOURLESS CHOCOLATE FUDGE BROWNIE (GF)** \$10
pistachio praline, blood orange syrup
- COCONUT PANNA COTTA (GF)** \$10
macerated strawberries, ginger-bread crumb, micro mint
- LEMON CURD MERINGUE PIE** \$10
with basil clotted cream, fresh raspberries