



Dinner Specials

Entrée

COCONUT CALAMARI

Served on chilli pineapple salsa.

∞ 12 ∞

Mains

TEXAN PLATE

Bourbon glazed pork ribs, fried chicken, slow cooked BBQ beef, fried pickle, corn cob, fries and ranch dressing.

∞ 35 ∞

MAPLE GLAZED PORK RIB EYE

Barkers Creek king pork rib eye cooked with a maple and pear glaze, served on potato gratin and broccolini.

∞ 29 ∞

ROMESCO BARRAMUNDI

Baked Barramundi fillet served on confit potatoes and greens with a romesco sauce.

∞ 27 ∞

DUCK RISOTTO

Duck breast cooked in a rich master stock, tossed with mushrooms, peas and spinach in a silky risotto. Finished with parmesan.

∞ 25 ∞