THE NINE DINNER MENU

STARTERS

GARLIC HERB BREAD \$7.50

BRUSCHETTA \$13.50

Tomato Salsa, Garlic, Sweet Basil, Italian glaze, Herb Feta on Sourdough

ANTIPASTO CHEESE PLATTER \$27.50

Triple Cream Brie, Blue Cheese, Bocconcini, Cherry Tomatoes, Spiced Gherkin, Pickled Cabbage, Prosciutto, Salami, Kalamata Olives, Rice Crackers, Water Crackers, Hummus dip, Seasonal fruits

SWEET POTATO CHIPS, CHIPS \$7.5 Loaded with Feta \$10.

SALADS

GARDEN SALAD \$16.50

Mixed Leaves, Cherry Tomatoes, Onion, Cucumber, Carrot, Dijon Honey Lemon dressing

BLUE CHEESE AND PEAR \$16.50

Blue Cheese, Pear, Rocket, Roasted Walnut, Dijon Honey Lemon dressing, Italian glaze

SMOKED SALMON SALAD \$20.50

Smoked Salmon, Watercress, Cucumber, Avocado, Onion, Spinach, Horseradish Lemon dressing

POKE BOWL \$20.50

Brown Rice, Corn, Edamame Beans, Slaw, Avocado, Cucumber, Soy Sesame dressing

ADD ON \$5 EA SMOKED SALMON, HALLOUMI (2), PRAWNS (4)



MAIN COURSES

GRILLED BARRAMUNDI

\$30.50

Crispy skin Barramundi, Sautéed Fennel, Crispy Capers, Tartare sauce, Choose with Chips or Garden Salad

GRASS FED SIRLOIN 300G

\$32.50

Pan grilled Grass-fed Sirloin, Soft Polenta, Gravy, Choose with Chips or Garden Salad

CHILLI PRAWN LINGUINE

\$26.50

Linguine, Grilled Prawn, Garlic, Chilli, Crispy Basil, Cherry Tomatoes, Onsen Tamago Egg, Seaweed Sesame seasoning

CHICKEN SCHNITZEL

\$20.50

Chicken Schnitzel, Chips, Garden Salad

ANGUS BEEF BURGER

\$20.50

Angus Beef Patty, Tomato, Cheese, Caramelised Onion, Iceberg Lettuce, Burger sauce on Milk Bun, Chips

CHICKEN SCHNITZEL BURGER \$20.50

Chicken Schnitzel, Tomato, Cheese, Iceberg Lettuce, Peri Peri Mayo on Milk Bun, Chips

DESSERTS

POACHED PEAR RED WINE

\$13.50

Poached Pear infused with Red Wine, Vanilla Ice Cream, Cinnamon Hazelnut Praline, Seasonal fruits

TRIPLE CHOCOLATE BROWNIES \$7.50

ADD VANILLA ICE CREAM \$3