

EST.  1980

EWE'n ME
LICENSED RESTAURANT

Dinner Menu

Breads \$9.00 ea

House Baked Cobb

Garlic Bread

Entree

Trio of Middle Eastern Dips with House made Flatbread \$12.50 (V)

Asian inspired Chicken Salad with Bok Choy, Cashew & Fried Shallots \$15.00 (GF)

Prawn Cutlets & Salt & Pepper Squid with Harissa Salad Cream \$18.50 (GF)

Spaghetti tossed with Prosciutto, Semi-Dried Tomatoes, Chilli and cream topped with Parmesan \$15.50 (V available)

Main Course

New York Cut Sirloin Steak cooked to your taste, served with your choice of 2 sides and choice of sauce \$39.00 (GF)

Marinated Chicken Breast in Garlic, Lemon Juice, Olive Oil, topped with Pesto served with your choice of 2 sides \$25.00 (GF)

Risotto with Forest Mushrooms, Truffle oil & Vegetable Reduction - \$29.50 (GF) (V)

Lamb Shank with Red Wine, Tomato, Garlic & Vegetable Reduction served with your choice of 2 sides \$29.50 (GF)

Angus Beef Sausages with Homemade Chilli, Tomato and Garlic Concasse served with your choice of 2 sides \$24.50 (GF)

House-made Chicken Breast Chicken Schnitzel served with your choice of 2 sides and choice of Sauce \$26.50 (GF available)

Sides

Mash Potatoes / Fries / Steam Vegetables / Chef's Salad

Sauces

Pepper / Mushroom / Dianne / Herb Gravy

Dessert

Decadent Flourless Chocolate Cake with Double Cream and Fresh Berries - \$14.00 (GF) (V)

Pistachio & Manuka Honey Semifreddo with Mango and Lime Coulis - \$14.00 (GF) (V)

Baked Berry Cheesecake with Praline Crumb and Berry Compote - \$15.00 (GF) (V)

**Children's menu available upon request*

GF - gluten free V- vegetarian