

Night

from 6pm
Thursday, Friday & Saturday

One account per table thank you!

As we have customers who react to pepper, we request you season at the table!

Wild Caught Scallops GF/DF/FF large, plump scallops, pan seared and served with Salmon caviar & champagne sauce	(4) 21.9 (6) 32.9
Salt & Pepper Calamari GF/DF/FF Perfectly tenderised calamari rings, rice flour coated, snap fried served on a bed of rocket and with a trilogy of aiolis	20.9 24.9
Saganaki GF/LF/FF Perfectly grilled Haloumi cheese garnished with a deep wine sago reduction	18.9
Succulent "root" vegetables GF/DF/FF/Veg Individually roasted, dressed with a thyme, rosemary and olive oil dressing	17.9
Pasta: Rustica GF/FF/DF - Vegetarian version available You won't believe our penne is gluten free, served with our delicious "home-made" Italian rustic sauce of fresh herb infused, slow cooked ox-tail beef and roma tomatoes.	28.9
Classic "Fox" Chicken Schnitzel or Chicken Parma GF/LF/SF/FF (no ham) "The Famous" home crumbed Chicken Schnitzel GF/DF/FF Premium free range chicken breast, butterflied, corn floured, lightly fried and coated with our house made bread crumbs, served with a curry infused mayo	26.9 29.9
Egg plant Schnitzel GF/DF/FF Veg with silverbeet pesto or parma (no ham) The "nearly as famous" home crumbed Egg plant schnitzel Cheek of aubergine, lightly caramelised, then coated and shallow fried as above but completely vegetarian with your choice of tomato soorz or curry aioli	24.9 27.9
Duck Confit GF/LF/FF Duck thigh and leg, held at 115°, flavoured with juniper berries, ginger and fresh herbs; crisped and served on a bed of rustic diced root vegetables	36.9
Crispy Skinned Atlantic Salmon GF/LF/FF - can be ordered DF A superb piece of roasted Atlantic Salmon served with crispy skin on a bed of pumpkin risotto, dressed with a side of "pippies" cooked in their own juice and a rich reduction.	34.9
Roast leg of Lamb GF/DF/FF Prime Australian lamb, roasted to perfection, served with round of quinoa and a silver beet puree	29.9
Italian Pork Belly GF/LF/FF - can be ordered DF Pork Belly infused with rosemary and thyme served on a bed of demiglace risotto dressed with a pinot reduction.	29.9
Tim's 20 hour "serious" Scotch Fillet GF/LF/FF- can be ordered DF Prime Australian scotch cooked at 52° exactly for 20 hours, pan seared and served on a float of GF toast, with a scrape of dijonnaise, nestled with Tim's reknowned mock onion" and rosemary blush sauce accomanied with a polenta slice.	36.9
Sides Green Salad of spinach, lemon & oil dressed with parmesan Steamed Green Beans with almonds Steamed Rice Fries Dinner Roll GF/DF/FF with olive oil, rock salt and olives	8.0 4.5