



Starters

Warm Crusty Bread \$ 6
3 Cheese Bread \$ 8

Entrees

House Cured Salmon, fennel, pomegranate, lychee, ruby grapefruit \$ 23
Chilli King Prawns, chorizo, mango, coral lettuce, danish fetta \$ 24
Fig Tart, caramelised onion, gruyere (V) \$ 19
Twice Cooked Pork Belly, peaches, cherry & blackberry vinaigrette \$ 24

Mains

250 gm Fillet Steak Prosciutto Wrapped, mac & cheese croquette,
baked asparagus, Bernaise sauce \$ 48
Corn Fed Chicken Kiev, green beans, potato mash \$ 39
BBQ Ribs, slaw, sweet potato fries, apple slaw, corn bread \$ 39
Trio of Schnitzel, crumbed chicken and veal, southern fried pork,
German potato salad, cranberry jam \$ 40
Fish of the Day, please refer to blackboard or enquire with wait staff \$
43
Pasta Special, please refer to blackboard or enquire with wait staff \$ 35

Sides

Fries, house seasoning, aioli (gf) \$ 9
Panzanella Salad, croutons, bocconcini \$ 10
Rocket Pear Parmesan Salad (gf) \$ 10

Desserts

Home Baked Cheesecake \$ 16
Black Bear Dessert Assiette, please refer to blackboard \$ 18

Sorbet Selection \$ 10

Kids Menu

\$ 20

(available for children 13 years and under)

Pasta Bolognaise

Below menu options served with choice of fries or mash
and salad or steamed vegetables

Chicken Schnitzel

Beef Sausages

Battered Fish

Includes ice cream sundae with choice of topping and wafer

*** PLEASE NOTE A 10% SURCHARGE WILL BE APPLICABLE ON PUBLIC HOLIDAYS**