



DINNER MENU

TO START

Soup of the day with oven baked Turkish bread **\$9.5**

Grilled mushroom, thyme and goat's cheese bruschetta, drizzled with balsamic (v) **\$13.5**

Mt. Barker chicken and corn chowder served with a fresh baked Kaiser roll **\$14.5**

Grilled, **local**, smoked paprika sardines served with a Portuguese salad (gf, df) **\$17.5**

VIEW Tart: smoked salmon, capers, Spanish onion, cherry tomatoes, baby spinach and ricotta, finished with dressed **Shapland** leaves **\$17.2**

MAIN COURSE

Cajun spiced blackened **local** fish with buttered **Bathgate** kipfler potatoes, green beans with a **Shapland** minted raita (gf) **\$30.5**

Warm salad of roasted pumpkin, goat's cheese, baby spinach and toasted pepitas (v) (gf) **\$18.5**

- Add **Mt Barker** chicken tenderloin **\$5**

Moroccan spiced **Western Australian** prawns over a lemon infused chickpea tabouli salad with fresh **Shapland** parsley (gf) (df) **\$27.5**

Grilled **Mt Barker** chicken tenderloins served on roasted pumpkin, pea and **Shapland** mint risotto **\$25.5**

Vegetarian of the night – MP

Seafood of the night – MP

Steak of the night – MP

Please ask your wait person for tonight's specials

TO FINISH

Assorted house made cakes, slices and biscuits with whipped cream or ice cream

*Please see your waitperson if you have any specific dietary requirements
Menu subject to change without notice*