



EVENING MENU

ENTREE

FLAT BREAD & DIPS 16

SEAFOOD CHOWDER 18

CRISPY SQUID 15
w/dipping sauce

FISH TACOS 19
Pan fried fish cooked in a tomato, chilli & lime sauce w/ a red cabbage & coriander slaw served on soft tortillas

STUFFED MUSHROOMS 16
Goat's cheese stuffed mushrooms w/balsamic reduction and rocket

Please show respect for our neighbours & keep noise at a reasonable level when dining outdoors & when leaving the premises

MAINS

VENISON SALAD* 21
Seared venison, maple candied walnut, pear, blue cheese, tomatoes, mesclun & rocket

BABY BACK PORK RIBS* 29
Bourbon marinated ribs w/ beer battered fries & salad

BLACK RABBIT NOODLES 21
Stir Fry vegetables w/hokkien noodles in a chilli, sesame, ginger and soy sauce

Add Chicken +4
Prawns +6

FISH OF THE DAY* POA
Served with roasted gourmet potatoes, greens and a lemon buree blanc sauce

DAILY CHANGING SPECIALS BOARD

please ask your waiter for details

CRISPY PORCHETTA* 30
Pork fillet rolled in pork belly stuffed with fennel, garlic & rosemary served with Potato mash, green beans, red wine jus & apple sauce

250G SCOTCH FILLET STEAK* 36
served with red wine jus, mash & Vegetables or Salad & Fries
Add creamy garlic prawns \$6

FISH & CHIPS* 25
fresh market fish choose beer battered or pan fried served w/ salad & fries

EAT TASTE CENTRAL WINNING PIE DISH 2019

BLACK RABBIT PIE 20
Slow cooked Bannockburn rabbit and shitake mushroom ragu served in flaky puff pastry with creamy mash
Add Salad +2

**these dishes can be made gluten free, please let your waiter know*