

# Menu Edge

## Entrees

- Garlic or herb bread...\$5
- Marinated olives, grilled toast...\$8
- Tomato and basil bruschetta...\$9
- Cheese stuffed crumbed mushroom, baby spinach and grilled toast...\$14
- Pumpkin and feta arancini balls, house aioli, leaves...\$15
- Salt & pepper calamari, house aioli...\$16
- Creamy garlic prawns, bok choy, jasmine rice...\$17

## Mains

- Chicken, Mushroom & black truffle, risotto folded with baby spinach, aged grana padano (veg option available)...\$25
- Grilled Angus eye fillet, wilted spinach crispy mushroom risotto cake, house aioli, red wine jus...\$32
- Marinated spatchcock, house potatoes, seasonal vegetables, chermoula...\$29
- Baby barramundi fillet, roasted pumpkin, herb toasted couscous, baby spinach...\$30
- Slow roasted duck, wok fried asian greens, carrot-orange puree, mango and plum sauce...\$30
- Slow braised wagyu beef ribs, house cut fries, Waldorf salad, homemade bbq sauce...\$31

## Salads

- Grilled haloumi, rocket, pears, parmesan, lemon vinaigrette.....\$15
- Colourful salad, rocket, apple, carrot, beetroot, and feta (chicken or smoked salmon).....\$16
- Rare beef, garden herbs, lemon-lime dressing.....\$16
- Chicken, avocado, walnut, currants, honey and mustard mayo.....\$17
- Grilled atlantic salmon, garden mixed greens, vinaigrette.....\$17

## Fresh linguini pastas

- Chefs traditional bolognese.....\$20
- Vegetarian pasta, seasonal vegetable, olive, rich tomato sugo.....\$20
- Chicken pesto, mushroom, parsley, cream.....\$22
- Wagyu meatball, tomato and green pea.....\$22
- Salmon, prawn, roasted pepper, rich tomato sugo.....\$24

## Side

- hand cut chips\$7
- beer battered chips\$8
- mash potato\$6
- seasonal steamed vegetable\$9
- sautéed green beans with black truffle butter\$8
- garden salad\$10
- rocket & parmesan salad\$10