

Dessert

Chocolate Mud Cake

For Chocolate Lovers, Rich Chocolate Mud Cake served with Caramel Custard, Fresh Whipped Cream & Ice cream

\$8.90

Triple Berry Bread and Butter Pudding

Triple Berry and Bread and Butter pudding are a perfect match, Served with Ice Cream

\$9.50

Ice Cream Sunday

Geraldine's Traditional Ice-Cream Sunday served with Seasonal Fruit & Whipped Cream, choose your topping from Chocolate, Caramel, Strawberry or Raspberry

\$7.90

Crepes

House Made Crepes rolled with Seasonal Fresh Fruits, Berries and Cream, served with Ice Cream & a Berry Sauce

\$8.90

Baked Chocolate Custard

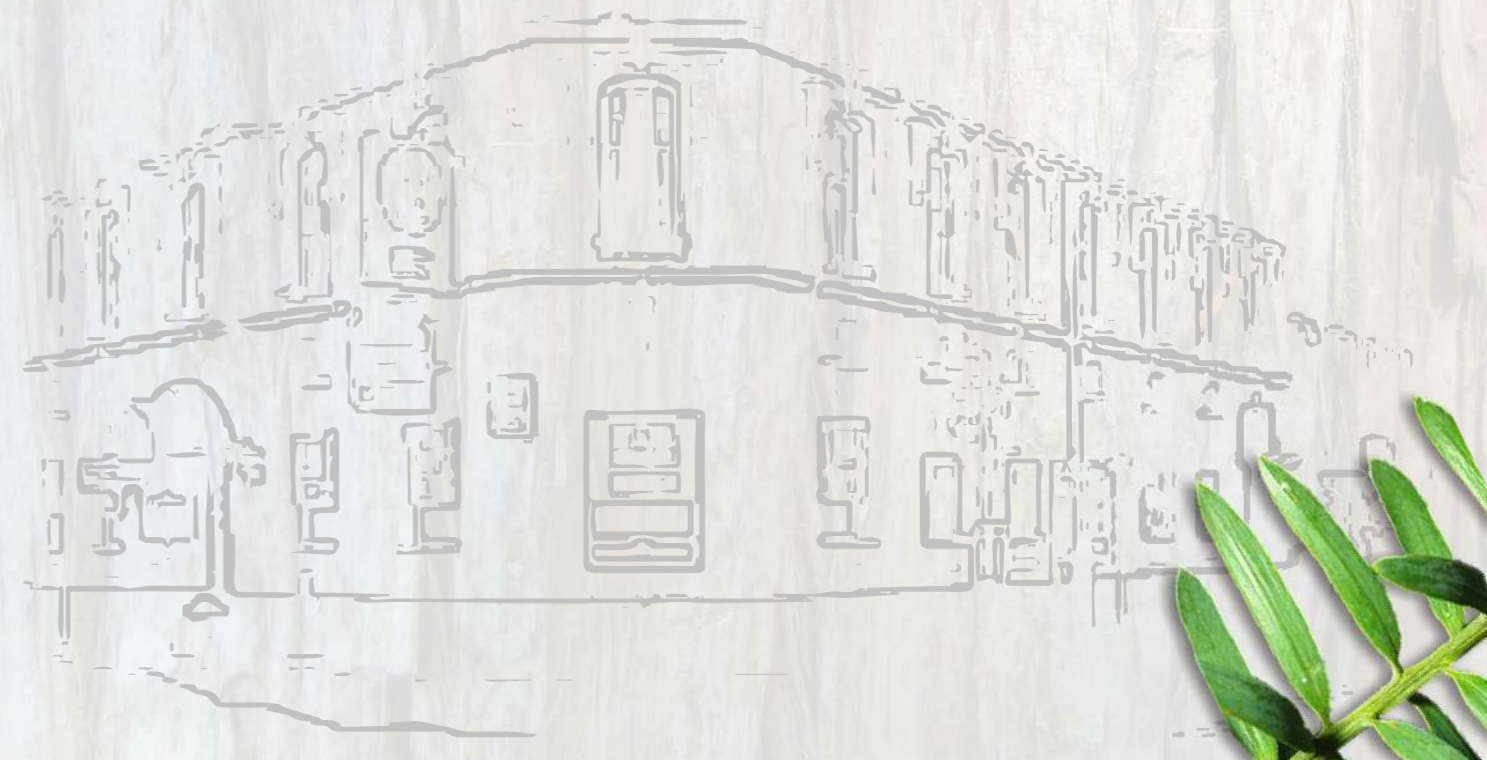
Delicate French Style Chocolate Custard Pudding. Served with Ice Cream

\$7.90

Sticky Date Pudding

Our Carefully Baked Rich Sticky Date Pudding served with Toffee Sauce, Cream & Ice Cream

\$8.90



Entrée

Garlic Bread Tasty Garlic Butter on Ciabatta Bread	\$4.50	Crumbed Seafood selection A Selection of Deep Fried Seafood, Fries, Served with Fresh Green Salad, Tartare Sauce & Lemon Wedges	\$18.50
Beef Tortilla Mexican Beef spread on a Tortilla, Topped with Melted Cheese & Sour Cream. Drizzle Hot Tabasco sauce, as you like!	\$7.00	Battered Blue Cod Blue Cod Fillets in a Zesty Lemon Batter Served with Tartare Sauce & Lemon Wedges. Served with Seasonal Vegetables or Salad & Fries	\$21.50
Soup Of The Day Served with a Dinner Roll	\$8.00	Baked Blue Cod Juicy Fillet of Blue Cod with a Herb, Sun Dried Tomato & Mozzarella Cheese Crust. Served Seasonal Vegetables or Salad & Fries	\$22.50
Shrimp cocktail Tender Shrimps on Crispy Mescalun Salad in a Filo Basket	\$8.00	Chicken Breast Cutlet Chicken Breast Wrapped in a Nutty Crumble, Drizzled with BBQ Sauce & Creamy Mexican sauce. Served with Seasonal Vegetables or Salad & Fries	\$22.50
Croquette House Made, Pork Cheese & Potato Croquette on Crispy Mescalun Salad served with Ginger & Lime Sweet Chilli Sauce	\$10.50	Lamb Shanks Double of Lamb Shanks Slowly Braised in a Rich Red Wine & Tomato Navaran. Served with Garlic Mashed Potatoes & a Bowl of Salad	\$24.50
Salt and Pepper Squid Tender Salt & Lemon Pepper Squid, Served with Garlic Aioli	\$12.50	Rib Eye Steak 250g of Prime Aged Rib Eye served with Grain Mustard & Garlic Butter. Served with Seasonal Vegetables or Salad & Fries	\$24.50
Chicken Roll Hot chicken, Curried Aioli & Julienne Fresh Vegetable, wrapped with Asian Pancake Served with Red Capsicum Sauce	\$12.50	Fillet of Beef 250g Fillet of Beef cooked to your liking, topped with Crispy Bacon & Slow Roasted Mushrooms. Served with Seasonal Vegetables or Salad & Fries.	\$28.50

Mains

Roast of the day County Roast with Housemade Gravy, with Roasted & Steamed Vegetables	\$16.50	Venison Grilled Venison Loin with Juniper Berry Crust with a Berry & Red Wine Sauce. Served with Seasonal Vegetables or Salad & Fries	\$28.50
Pasta of the day Served with a Bowl of Salad	\$16.50		
Indian Chicken or Vegetable Curry Full Flavor Curry with Our House Blended Spices. Served with Saffron Rice	\$17.50		
Hot Smoked Pork Fillet Salad Hot Maunka Smoked Pork Fillet, Apple, Walnuts, Crispy Noodles, Mescalun Greens on Grilled Ciabatta with Pork Crackle. Drizzled with Sesame Dressing	\$18.50		

