



MX-5 Club - Friday 25th Nov 2016

ENTRÉE

House made focaccia with garlic & rosemary and sundried tomato & olives, served with balsamic vinegar/oil, house made dip and dukkha V/VE	15
Toasted ciabatta with confit garlic butter ${f V}$	8.5
Bruschetta with Roma tomatoes, Spanish onion and parmesan on house made focaccia V/VE	12
Chicken satay skewers (5) with peanut sauce	15
MAINS	
Slow braised lamb shoulder served with homemade fettuccine, truffle oil, fresh basil and shaved parmesan	29
Bridge Rd ale batted southern whiting with chips, grilled lemon, crisp salad and house made tartare	26
Salt & pepper calamari with grilled lemon, crisp salad, chips and house made aioli	26.5
300g Porterhouse steak served with, duck fat roasted garlic and rosemary potatoes, Butternut pumpkin puree with your choice of season vegetables or chips and crisp salad with choice of Garlic Butter, Mushroom sauce, Pepper jus GF	37
Roasted butternut pumpkin, fresh sage and confit garlic risotto GF add Chicken breast	24.5 28
Fish of the day, please see board or ask your wait staff.	Market price
Roasted Maryland Chicken served on wilted spinach topped with avocado & parmesan with a creamy garlic sauce ${\rm GF}$	29
Chilli, basil, garlic, cherry tomatoes and spinach fettuccini drizzled with extra virgin local olive oil $old V$	25
Add smoked salmon	28

