

DINNER MENU (4.00pm-kitchen closes)

Beer battered fries with garlic aioli	Lg Sml	\$9.50 \$6.50
Toasted Turkish bread served warm with a trio of dips		\$10.90
Soup of the day with toasted Turkish bread		\$11.00
Wagu chilli beef burger filled with cheese, caramelised onions, jalapenos, tomato, lettuce and harrissa mayo with fries on the side		\$15.00
Southern fried chicken burger with grilled bacon, cos lettuce, tomato, avocado, shaved parmesan and Caesar dressing with fries on the side		\$16.00
Caesar salad crisp cos lettuce, bacon, egg, baguette croutons and shaved parmesan in a Caesar dressing with chicken fillets extra \$4.50		\$17.00
Roast pumpkin and eggplant salad (V)(GF) with baby spinach leaves and tomatoes, a lemon and pomegranate dressing, topped with grilled Greek cheese		\$17.50
Crumbed calamari and grapefruit salad with a butter crunch, cherry tomato, Spanish onion and avocado, dressed with honey and lemon		\$17.90
Chicken parmigiana bruschetta char grilled eggplant, soft lettuce, tomato and cucumber on toasted sour dough with fries on the side		\$17.90
Antipasto bruschetta with roasted pumpkin, eggplant, artichokes, semi dried tomato, olives, chickpeas, capers, shaved truffled salami and baby spinach on a toasted slice, topped with hummus and dressed with extra virgin olive oil and balsamic		\$18.00
Slow roasted lamb (GF) rubbed in maple syrup and toasted pecans served with Brussels sprouts, bacon, pommies Anna potato and pan juices		\$24.50
Fresh local grilled barramundi (GF) with lemon butter, seasonal vegetables and layered potato		\$25.50
Quick sealed veal escalopes with potato gnocchi, baby spinach leaves, forest mushrooms and truffle jus		\$26.50
King Island cheese plate served with quince, dried fruit and assorted crackers		\$13.90

(GF) = Gluten Free (V) = Vegetarian 15% surcharge applies on public holidays
Friends of The Arts Centre members receive a 5% discount on all purchases and special wine offers