

Evening Menu



SMALL PLATES

House marinated olives served with wood fired bread	7.5
Garlic bread Organic & Preservative free	8
Wood fired bread with hummus, minted yoghurt and honey goats cheese (2 serves)	12
Bruschetta with pebre salsa, goats cheese, balsamic reduction and fresh basil Add avocado - 4	12
5 spiced squid with chilli mayo and lime (GF)	15.5
House made potato gnocchi served with braised beef cheek and roast beetroot	16
Mushroom & Quinoa risotto with fresh herbs and parmesan cheese (GF)	16
Crispy skin pork belly served with mustard fruit and apple puree (GF)	16
Peppertree antipasto share plate with dips, wood fired bread, marinated olives, grilled chorizo, feta, semidry tomato and artichoke	19.90

MAIN PLATES

Ancient grain salad with mixed herbs, currants, toasted almonds and grilled haloumi Add grilled chicken - 4 or Barramundi - 6	16.50
House made chicken parmigiana with ham, napolitana sauce, provolone cheese and homemade hand cut chips	21
Moroccan lamb skewers (three skewers) serve with a traditional Greek salad, minted yoghurt and flat bread	23.5
250g grass feed Aberdeen sirloin with homemade hand cut chips, salad and béarnaise sauce (GF)	24
Homemade butternut pumpkin and ricotta ravioli with roasted pine-nuts and burnt butter sage	24
Grilled Chicken Breast with Mediterranean couscous and minted yoghurt	24
Pressed pork shoulder with sweet potato mash, apple puree and red wine jus (GF)	28
100 day grass fed beef flank served with cauliflower puree, mashed potato, green beans and red wine jus (GF)	30
Slow braised lamb shoulder with fondant potato, salsa verde and red wine jus (GF)	30

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Seafood

Black Tiger prawns with garlic napolitana sauce, fresh basil and wood fired bread half a dozen prawn \$18, dozen prawn \$32	18
Black Tiger prawns and crab risotto with sweet peas, spinach and pecorino cheese (GF)	20
Peppertree house-made Fish & Prawns Pie served with Greek salad Add hand cut chips \$3.5	22.50
Wild caught crispy skin salmon served with sautéed winter Vegetables and creamy dill sauce (GF)	30
Wild caught crispy skin barramundi served with kipfler potato, peas, crispy quinoa, Chorizo, paprika and oregano (GF)	30
Seafood plate for two with 2 serves of wild caught crispy skin salmons or Barramundis, 6 grilled Black Tiger prawns, 6 salt and pepper squid, Greek salad, homemade hand cut chips and aioli (GF)	53

SALADS AND VEGETABLES

Garden salad – 7
Greek salad – 8
Mashed Potato – 8
Mixed greens with roast macadamias – 8.5

FEED ME

(Minimum 2 people or whole table, excludes seafood plate for two) **\$57 per person**

Wood fired bread with hummus, minted yoghurt and honey goats cheese
+
Choose two Small Plates
+
Choose two Mains
+
Cheesecake doughnut balls with salted caramel ice cream

SWEETS

Gluten free orange and almond cake with orange sorbet and strawberries	\$12
Passionfruit panna cotta with homemade orange sorbet, strawberries and vanilla crumb	\$12
Vanilla brulee served with homemade vanilla ice cream	\$15
Cheesecake doughnut balls with homemade salted caramel ice cream	\$15
Chocolate fondant with homemade coconut ice cream	\$15