

## **BREADS**

GARLIC & CHEESE BREAD	\$6.00 GF \$7.00
TRADITIONAL BRUSCHETTA ON TURKISH BREAD	\$7.50 GF \$8.00
PAN CON TOMATO tomato rubbed bread with garlic and sea salt	\$9.00
TOWN HOUSE CRACKED LOAF sourdough loaf filled with butter, parsley and garlic	\$9.00

## **ENTREES**

MOROCCAN LAMB CUTLETS (2) with petite seasonal roasted vegetables. Finished with red pesto yoghurt	GF \$18.00
SOY AND LEMONGRASS CHICKEN with jasmine rice	\$16.00
LEMON PEPPER CALAMARI served with kale crumble and sweet chilli aioli	\$15.00
3 CHEESE AND LEEK TART with cauliflower puree	\$16.00
SOUP OF THE DAY served with warm turkish bread	GF \$13.00

## MAIN MEALS

### JOHN DEE RIB FILLET

with potato galette, sweet corn, green butter beans, choose pepper sauce or add an extra

Extras:

Garlic Prawns GF \$10.00

Chilli mussels GF \$10.00

Lemon pepper calamari \$10.00

GF \$36.00

### JOHN DEE FILLET MIGNON

with potato galette, seasonal vegetables and mushroom sauce

GF \$39.00

### ISLAND CHICKEN

pan fried chicken breast with prawns, seeded mustard sauce with spicy fried zucchini, caramelised pumpkin and roast potato

GF \$34.00

### AUSTRALIAN BARRAMUNDI

pan fried barramundi served a warm salad of artichoke, tomato and danish feta and grilled baby potatoes

GF \$34.00

### PORK BELLY

with butter braised wombok and fennel, kumara mash with apple cinnamon sauce and red wine jus

GF \$31.00

### FETTUCCHINE SAN MARINO

bacon, prawns and chilli sauteed in extra virgin olive oil tossed with fresh tomato and basil

\$30.00

### CHEF'S PIE

Ask your wait staff for today's variety.

Served with potato and a Town House cracked loaf

\$28.00

### RACK OF LAMB

Prime Queensland lamb rack with smashed potato, corn on the cob, pea puree and mint jus, finished with red onion jam

GF \$38.00

## RAINBOW TART

puff pastry tart with cauliflower and pea puree dressed with roast baby potatoes and red onion jam  
V \$19.00

## ARTICHOKE AND ZUCCHINI

pan fried artichoke & zucchini finished with chilli and olive oil.  
Served with jasmine rice  
Vegan \$16.00

## RED ROASTED VEGETABLE PASTA

mixed roast vegetables with tomato, onion & garlic in fresh tomato nap  
V \$26.00

## SWEET AND NOT SOUR PLATE

caramelised leek and pumpkin with kumara mash, charred corn and sweet chilli aioli  
V \$26.00

## SIDES

BEER BATTERED CHIPS  
\$5.00

SEASONAL VEGETABLES  
\$5.00

GARDEN SALAD  
\$5.00

ROASTED POTATOES  
\$5.00

## DESSERTS

*Gluten Free options of the following desserts are available please discuss with wait staff*

BLUEBERRY BREAD PUDDING with strawberry & rhubarb compote, toasted coconut and vanilla ice cream	\$10.00
HONEY AND VANILLA PANNACOTTA with shortbread crumb, apple cinnamon syrup and salted pistachio brittle	\$10.00
THE CHOCOLATIERS DREAM brownie pieces, 2 scoops of peanut butter ice cream, peanuts, chocolate lid and hot toffee sauce	\$10.00
SENSATIONAL STICKY DATE pieces of sticky date pudding, butterscotch sauce, vanilla ice cream and creme anglaise	\$10.00
AFFOGATO Ice cream topped with a shot of hot espresso and your choice of liqueur	\$12.00

## TEA AND COFFEE

POT OF TEA	\$4.00
LATTE, CAPPUCCINO, MOCHA, FLAT WHITE, SHORT BLACK, LONG BLACK, HOT CHOCOLATE	\$4.50

## COCKTAILS

ESPRESSO MARTINI Espresso coffee, vodka, creme de cacao and kahlua	\$10.00
PASSIONFRUIT & LIME FIZZ Vodka, passionfruit, lime, sugar syrup, soda water	\$10.00
PINEAPPLE MOJITO Pineapple juice, Bacardi, mint, lime, sugar syrup, soda water	\$10.00
TOBLERONE Baileys, Frangelico, Kahlua, cream & honey	\$10.00
MALIBU PARADISE Malibu, vodka, cranberry juice, pineapple juice	\$10.00

## SOFT DRINKS

COKE, DIET COKE, COKE ZERO, SPRITE, SODA WATER, TONIC WATER,  
DRY GINGER ALE, GINGER BEER, LEMON SQUASH,  
ORANGE JUICE, APPLE JUICE, PINEAPPLE JUICE \$5.00

LEMON, LIME & BITTERS \$5.50

## BEERS

BOAGS LIGHT, HAHN LIGHT, GREAT NORTHERN ORIGINAL, GREAT  
NORTHERN SUPER CRISP, HAHN 3.5, TOOHEYS NEW, TOOHEYS XTRA DRY,  
XXXX GOLD, IRON JACK \$6.50

TOOHEYS OLD, CORONA, BOAGS PREMIUM, PERONI, 150 LASHES \$7.00

SOMERSBY APPLE CIDER \$7.00

## SPIRITS

BUNDABERG RUM, VODKA, GIN, BRANDY, MALIBU, JIM BEAM, JACK  
DANIELS,  
MIDORI, TIA MARIA, KAHLUA, JAMESONS, SOUTHERN COMFORT, JOHNNIE  
WALKER RED, WILD TURKEY \$8.00

JOHNNIE WALKER BLACK, GLENFIDDICH, FRANGELICO, DRAMBUIE \$9.00

GALWAY PIPE GRAND TAWNY PORT \$8.00

## WHITE WINES

SAUVIGNON BLANC CHARDONNAY MOSCATO SPARKLING	\$7.00 per glass
WAHU Sauvignon Blanc Marlborough	\$29.00
COUNTING SHEEP Sauvignon Blanc Marlborough, NZ. Zesty gooseberry and citrus with a refreshing finish.	\$33.00
ZILZIE Pinot Grigio. South Australia. Nashi pear & jasmine. Creamy finish	\$30.00
PROSECCO Sparkling Italian wine. Fresh and crisp with a dry finish.	\$31.00

## RED WINES

SHIRAZ CABERNET SAUVIGNON	\$7.00 per glass
GRANT BURGE THE CELLAR CUT Shiraz. SA. Spicy black pepper offset by rich cherry and plum flavours.	\$36.00
HENSCHKE HENRY 7 Grenache/Mataro/Viognier/Shiraz. Barossa,SA. A complex red with rich flavours of berries, treacle and coffee	\$63.00
CURIOUS KIWI Pinot Noir. Marlborough NZ. Fresh cherry and currant flavours with a medium finish.	\$38.00
YALUMBA Y SERIES Merlot. Barossa SA. Juicy, plummy fruit flavours with silky tannins and a light acidity.	\$34.00
JAMIESONS RUN Cabernet Sauvignon. Limestone Coast, SA. Medium body with plum, blackberry and mint notes.	\$38.00
PEPPERJACK Shiraz. Barossa, SA. Reflects the best attributes of modern shiraz, vibrancy, richness and generosity.	\$55.00