

BREADS

GARLIC & CHEESE BREAD	\$6.00 GF \$7.00
TRADITIONAL BRUSCHETTA ON TURKISH BREAD	\$7.50 GF \$8.00
TOWN HOUSE CRACKED LOAF sourdough loaf filled with butter, parsley and garlic	\$9.00

ENTREES

DRUNKEN OYSTERS (3) Bloody Mary Tequila Jack Daniels Kilpatrick	GF \$18.00
CAJUN CHILLI, LIME & HERB GRATIN OYSTERS	---
OYSTERS KILPATRICK	GF Half Doz \$19/Doz \$34
LEMON PEPPER CALAMARI served with kale crumble and sweet chilli aioli	\$15.00
BABY SPINACH AND FETTA TARTLET with light salad and lemon cream	V \$18.00
ARTICHOKE AND ZUCCHINI pan fried artichoke & zucchini finished with chilli and olive oil. Served with jasmine rice	Vegan \$16.00
IRISH WEDGES with bacon and grilled cheese served with sour cream	\$12.00
TOMATO TARTE TARTIN upside down tart with danish fetta and extra virgin olive oil	V \$19.00

MAIN MEALS

JOHN DEE RIB FILLET

with potato galette, and steamed vegetables, and your choice of red wine jus, pepper sauce or mushroom sauce

GF \$36.00

JOHN DEE FILLET MIGNON

with potato galette, and steamed vegetables, and your choice of red wine jus, pepper sauce or mushroom sauce

GF \$39.00

ISLAND CHICKEN

pan fried chicken breast with prawns, seeded mustard sauce with seasonal greens, caramelized pumpkin and roast potato

GF \$34.00

AUSTRALIAN BARRAMUNDI

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

GF \$34.00

PORK RACK CUTLET

Gooralie local pork, twice cooked with sour smashed potatoes, steamed greens, our apple sauce and red wine jus

GF \$32.00

FETTUCCINE SAN MARINO

prawns, bacon, chilli, spinach sauted in extra virgin olive oil, finished with fresh tomato and gremolata

\$30.00

RED ROASTED VEGETABLE PASTA

mixed roast vegetables with tomato, onion & garlic in fresh tomato nap

V \$26.00

CHEF'S PIE

Ask your wait staff for today's variety.

Served with potato and a Town House cracked loaf

\$28.00

MUSTARD LAMB RUMP

local Karbullah lamb rump with roasted pumpkin and potatoes, green beans and red wine jus

GF \$38.00

BBQ BEEF SALAD

tender strips of rib fillet marinated and served with roast potato and mandarin salad

\$34.00

TOPPERS

Available on Steak and Barramundi dishes

GARLIC PRAWNS	\$10.00
LEMON PEPPER CALAMARI	\$10.00

SIDES

BEER BATTERED CHIPS	\$6.00
SEASONAL VEGETABLES	\$6.00
GARDEN SALAD	\$6.00

DESSERTS

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

ETON MESS	\$10.00
lashes of cream, fresh berries and fruit, combined with crunchy meringue dressed with passion fruit syrup	
DECONSTRUCTED CHEESECAKE	\$10.00
shortbread biscuit, lemon whipped mascarpone and berry coulis	
THE CHOCOLATIERS DREAM	\$10.00
chocolate brownie, peanut butter ice cream, topped with chocolate disc and served with hot caramel sauce	
SENSATIONAL STICKY DATE	\$10.00
pieces of sticky date pudding, butterscotch sauce, vanilla ice cream and creme anglaise	
AFFOGATO	\$12.00
Ice cream topped with a shot of hot espresso and your choice of liqueur	

COCKTAILS

MOJITO	\$12.00
Lime juice, fresh mint, sugar syrup, white rum and soda water	
PASSIONFRUIT & LIME FIZZ	\$12.00
Vodka, passionfruit, lime, sugar syrup, soda water	
PINA COLADA	\$12.00
Coconut cream, white rum, malibu, pineapple juice and ice	
TOBLERONE	\$12.00
Baileys, Frangelico, Kahlua, cream & honey	
LAVENDER GIN SPRITZ	\$12.00
Lavender syrup, fresh lemon, gin, tonic water and ice	

SOFT DRINKS

COKE, DIET COKE, SPRITE, SODA WATER, TONIC WATER,
DRY GINGER ALE, GINGER BEER, LEMON SQUASH,
ORANGE JUICE, APPLE JUICE, PINEAPPLE JUICE \$5.50

LEMON, LIME & BITTERS \$6.00

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

CORONA, BOAGS PREMIUM, PERONI, JAMES SQUIRE 150 LASHES, JAMES
SQUIRE MID RIVER \$7.50

SOMERSBY APPLE CIDER \$7.50

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	\$8.00 per glass
JACOBS CREEK CHARDONNAY PINOT NOIR RESERVE Combines the flavours and structure of Chardonnay and Pinot Noir in a sparkling.	\$28.00
YARRA BURN PROSECCO Sparkling Italian wine. Fresh and crisp with a dry finish.	\$31.00
WAHU Sauvignon Blanc Marlborough, NZ. It is bursting full of ripe fruit flavours from start to finish	\$20.00
COUNTING SHEEP Sauvignon Blanc Marlborough, NZ. Zesty gooseberry and citrus with a refreshing finish.	\$33.00
ZILZIE Pinot Grigo. South Australia. Nashi pear & jasmine. Creamy finish	\$30.00
BIRDS IN A TREE MOSCATO A sweet and refreshing moscato	\$22.00

RED WINES

SHIRAZ CABERNET SAUVIGNON MERLOT	\$8.00 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