

## DINNER MENU

## STARTERS

**Tarts Bread**

\$2.50 (Per slice)

Toasted herb and garlic ciabatta bread (V)

**Bruschetta**

\$3.50 (Per slice)

Tarts fresh tomato salsa on house-made olive bread (V)

**Trio of dips**

\$16.00 (To share)

Oven toasted Turkish bread with a trio of dips (V)

**Vagabondo board**

\$32.90 (Serves 2)

2 slices bruschetta, provolone cheese,  
grilled chorizo & warm marinated olives**Cheese board**

\$29.00 (Serves 2)

Vintage cheddar, camembert, blue cheese,  
caramelised walnuts, muscatel, quince paste,  
Tarts mixed nuts and toasted Turkish bread**Carpaccio**

\$16.50 (G F)

Thinly sliced seared beef served with a rocket, red onion,  
parmesan salad and finished  
with Margaret River Truffle oil**Sizzling garlic prawns**

\$18.90

King prawns marinated  
in chilli & garlic with spring onion & diced chorizo,  
served with fresh ciabatta bread

(G F) = Gluten Free

(V) = Vegetarian

## SPUNTINI

Italian style tapas

**Warm marinated olives**

\$6.00 (G F) (V)

served in a cast iron bowl

**Arancini (3)**

\$12.90 (V)

Vegetarian rice balls served with a dipping sauce

**Polpetta (3)**

\$13.90 (G F)

Italian meatballs served with a Napolitana Sauce

**Polenta**

\$12.90 (V)

Crumbed polenta topped with sauteed mushrooms,  
garlic & white wine**Salsiccia**

\$13.90

Roasted fennel seed sausage with a tomato & rosemary  
compote served with Turkish bread**Calamari**

\$16.00 (G F)

Grilled Cajun calamari served with a garden  
& avocado salad, a Dijon & spring onion dressing,  
and a side of lime mayonnaise

## SALADS - \$14.90 - (G F)

**Greek**Mesclun, tomato, cucumber, red onion, feta, olives  
dressed with lemon olive oil and balsamic vinegar**Garden**

Mesclun, tomato, cucumber, red onion

**Gourmet salad of the day**

Chef's selection

**Melange of vegetables**

Mixed steamed vegetables

Not all ingredients used in our products are listed. Please let us know if you have any allergies or special dietary requirements.

Restaurant Licensed. All alcohol must be served with a meal. BYO wine. \$5 corkage.

## MAINS

*(G F) = Gluten Free**(V) = Vegetarian***Fieldies - \$18.00 (G F) (V)**

Oven roasted mushrooms with blue cheese butter and served with a rocket toasted pine nut salad

**Fish and Chips - \$25.00 (G F)**

Grilled Fish of the Day served with chips, garden salad and tartare sauce

**Misto Mare - \$22.50 (G F)**

Grilled prawns & marinated squid on a bed of mixed garden salad  
finished with chilli & balsamic vinaigrette

**Tarts Homemade Gnocchi - \$25.00 (V)**

Potato ricotta dumplings  
with a fontina sauce (parmesan, spinach, cream basil) in a Napolitana sauce

**Salmon - \$31.90 (G F)**

Seared salmon fillet atop a potato rosti  
with balsamic crusted walnuts and served with a pickled beetroot and asparagus salad

**Chicken - \$29.90**

Chicken breast stuffed with camembert cheese wrapped in pancetta,  
served with a tomato, asparagus and fennel fricassee,  
finished with a creamy pesto sauce

**Beef - \$33.90 (G F)**

Beef fillet, served on a creamy mash potato with confit cherry tomato  
finished with wild mushrooms, and red wine jus

**Lamb - \$31.90 (G F)**

Slow braised lamb shank served with a roasted garlic mash and a melange of vegetables,  
finished with a braising jus

## KIDS MEALS - \$10.50

**Pasta (V)**

Pasta in a Napolitana Sauce

**Fish and chips (G F)**

Grilled Fish, salad & chips

**Chicken Sticks & Chips**

Crumbed chicken, salad & chips

**Bowl of Chips - \$5.50**

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