

To Start

Garlic Bread	(5 slices per serve)	8.00
Warm Turkish Bread	dukkah, Carilley home-made dip and olives with Macadamia oil	14.00
Soup of the Day	using seasonal produce from our own vegetable garden 🌱	11.00
Caesar Salad	baby cos lettuce tossed with streaky bacon, shaved parmesan, croutons and boiled egg bound with Carilley's mayonnaise 🥗	16.00
Caesar Salad	with chicken 🥗	18.00
Prawn Rice Paper Rolls	with chilli soy dipping sauce 🍤	15.00
Barramundi and Lemon Grass Croquettes	served with aioli	17.00
Salt and Pepper Squid	lightly dusted in lemon pepper seasoning and salad, served with sweet chilli and tartare sauces	19.50
Carilley's Mediterranean Platter	Entrée for 4 or mains for 2 Continental sausages, falafel, salt and pepper squid, olives in light chilli sauce, homemade dips, fresh fruit, selection of cheeses, smoked salmon, salad, dried fruits, grissini, water crackers and warm Turkish bread	57.00

Mains

Pumpkin Risotto with asparagus, sage, cherry tomatoes, spinach, aged parmesan and water chestnuts 🍷

22.50

Pumpkin Risotto with chicken 🍷

28.00

Vegetarian Eggplant Moussaka served with a mixed green leaf salad

21.00

The Vegetarian Pizza with tomato sauce, mozzarella, aubergine, olives, capers and basil

28.00

Oven Baked Fish of the Day served with porcini mushroom potato cake, baby carrots, courgettes and a white wine cream sauce 🍷

36.00

Grilled Beef Fillet with broccolini and sautéed Portobello mushrooms served with potato Dauphinoise and truffle oil

37.00

Lamb Shank braised in Carilley's Crucible red wine, served with garden fresh root vegetables and garlic mash 🍷

One shank 28.00

Two shanks 35.00

Oven Roasted Chicken Breast filled with spiced cous cous & pine nuts, wrapped in Parma ham served with sweet potato puree, broccolini and red wine jus

35.00

Side Dishes

Mashed potato with truffle scented oil 🍷	10.00
Baby beans with pancetta and almonds 🍷	10.00
Traditional Greek Salad 🍷	12.00
Mesculin garden salad tossed with cucumber, tomato and red onion	7.00
A selection of freshly cooked seasonal vegetables from our own garden at Carilley 🍷	9.00
Seasoned straight cut chips	7.00

Children's Menu

Spaghetti Bolognese	10.00
Pizza with ham and pineapple	10.00
Chicken Schnitzel with chips and salad	15.00
Battered Fish and Chips	15.00
Burger with chips and tomato sauce, <u>mini portion</u>	4.00
Children's single serve of ice-cream with chocolate topping or sprinkles	5.00

Dessert

Cointreau infused Crème Brûlée 🍷	13.50
Dutch chocolate ganache tart served with double cream	12.50
Amaretto orange with vanilla mascarpone cheese 🍷	13.50
Estate-made Ice Cream (three scoops)	11.00
Sweet Treat Plate	8.50

Cheese Board

We choose our cheeses frequently from various Australian regions.

Please ask your waitress for today's selection.

Served with water crackers and dried fruit 🍷	18.00
--	-------