

## **Starters**

*Just to get you going*

<b>Whitebait Vol-au-Vent</b>		<b>\$18.00</b>
Whitebait served with egg in a filo vol-au-vent with a touch of feta cheese, coast style with mint sauce on the side.		
<b>Sauté Scallops</b>	<b>(gf)</b>	<b>\$16.00</b>
Wrapped in bacon and drizzled with a herb, lemon and butter sauce, served with a feta and spinach quenelle.		
<b>Crumbed Camembert</b>	<b>(v)</b>	<b>\$15.00</b>
Served with cranberry and port sauce.		
<b>Garlic Bread</b>	<b>(v)</b>	<b>\$ 6.00</b>
Two pieces of Tiger bread with Chef's own garlic butter.		
<b>Blackball Field Oysters</b>	<b>(v)</b>	<b>\$12.00</b>
Battered mushrooms stuffed with blue cheese and drizzled with a white wine and mustard sauce.		

### **Please Ask**

Our kitchen is able to cater to many different needs, if you have any special dietary requirements, please don't hesitate to ask.

**(v)** Vegetarian **(df)** Dairy Free **(gf)** Gluten Free

## **Mains**

*Rustically Elegant*

<b>Salmon</b>	<b>(ask about gf option)</b>	<b>\$32.00</b>
Grilled salmon dressed with a capsicum dill beurre blanc served on a puff pastry wedge with a fresh garden salad		
<b>Chef's signature dish</b>	<b>(gf option)</b>	<b>\$30.00</b>
Pan fried fish of the day, napped with a passionfruit beurre blanc sauce accompanied with lemon risotto and fresh garden salad.		
<b>Lamb Salad</b>		<b>\$27.00</b>
Lamb rump cooked medium rare and served on a Greek style salad with feta cheese and croutons, drizzled with a honey, mustard, mint vinaigrette.		
<b>Rib-eye Steak</b>	<b>(gf)</b>	<b>\$34.00</b>
Cooked to your liking with a choice of pepper or mushroom sauce or garlic butter, served with fries and a fresh garden salad.		
<b>Vegetarian Patties</b>	<b>(vegan option)</b>	<b>\$28.00</b>
A duo of Chef's own patties, one lentil and one nutmeat, served with a lemon parmesan risotto, a fresh salad, mango salsa and sour cream.		

## **Light Meals**

*For the smaller appetite*

<b>Soup of the day</b>	<b>\$14.00</b>
Served with garlic bread.	
<b>Thai Beef Stir Fry</b> (df)	<b>\$18.00</b>
Angus beef marinated in Thai spices served on a bed of rice with cashew nuts and a vegetable julienne.	
<b>Fish and Chips</b>	<b>\$20.00</b>
Beer battered Fish of the day served with fries and a fresh garden salad.	
<b>Mediterranean Fettucine</b>	<b>\$18.00</b>
With Blackball chorizo and bacon in a Mediterranean style tomato pasta sauce.	
<b>Cajun Chicken Salad</b>	<b>\$24.00</b>
Cajun spiced chicken, pan fried and served on a Greek style salad with mango salsa.	
<b>Duck Stir Fry</b>	<b>\$24.00</b>
Roasted duck infused with Asian flavours with vegetables served over noodles	

## **Desserts**

*You know you want to*

**Old fashioned Ginger Pudding** **\$14.00**

Chefs own ginger pudding with butterscotch sauce, served with our own pistachio ice cream and whipped cream.

**Chocolate Brownie (gf)** **\$12.00**

A beautiful rich brownie that will titivate the taste buds, served with ice cream and all the trimmings.

**Ice Cream Sundae (gf)** **\$ 8.00**

Served with a choice of chocolate or caramel sauce.

**Chocolate Lovers Delight** **\$14.00**

Wicked treat for chocolate lovers, delightful chocolate gateau with all the trimmings.

**Kites over Blackball** **\$14.00**

Filo triangles drizzled with local honey and hazelnuts served with vanilla ice cream and berry compote

## **Children's menu**

**Under 12's only**

**Meals**                    **\$10.00**

**Sundae**                    **\$ 4.00**

**Weka**                    **(gf)**

6 chicken nuggets served with chips and salad.

**Nemo**

2 pieces of fish served with chips and salad.

**Corn Nuggets**            **(v)**

6 corn nuggets served with chips and salad.

**Bangers and mash**

A Blackball beef sausage served on mash, with peas and gravy.

**Pasta and meatballs**

5 meatballs with a chunky pasta sauce served over fettucine and topped with cheese.

**Ice Cream Sundae**

Vanilla Ice-cream, served with a choice of chocolate or raspberry topping.

## Lunch

*Pub Grub at it's best*

**Handmade Burgers** **\$18.00**

**Complemented on an Artisan bun and served with fries**

### **Venison**

Handmade meat patty, onions, chutney, salad

**Nut** **(v)**

Chef's speciality nutmeat patty, mango salsa, salad

### **Beef**

Meat patty, onion, beetroot, tomato sauce, salad

### **Cajun Chicken**

Spiced chicken, tomato, mango salsa, salad

**Cornish Pastie** **\$15.00**

Our handcrafted pastie made the old fashioned way, served with salad and fries.

**Pies** **\$15.00**

Handcrafted in our kitchen, steak, venison or vegetarian, served with salad and fries.

**Bangers and Mash** **\$16.00**

Blackball made sausage served with mash, peas and a rich onion gravy.

**Lentil Patties** **(v) (vegan option)** **\$18.00**

With lemon risotto, mango salsa and sour cream, served with a fresh garden salad.