



Today's Menu

Courabyra Ploughman's Lunch.	\$24 pp
Regional Cheeses, Home-made Dips, Olives, Quince Paste, Smoked Meats and Fruit Served with Freshly Baked Bread & Crackers	
Cheese Platter.	\$20
Regional Cheeses, Quince Paste, Olives, Seasonal Fruit & Crackers	
Wine Tasting Platter.	\$24
Brie Cheese, Quince Paste, Salt & Pepper Squid, Pork Slider, Olives & Crackers	
Pan Seared Salmon	\$24
Roast Vegetable Salad & Tartare Sauce	
Home Made Gnocchi	\$24
Creamy Mushroom, Leek & Thyme	
Add Bacon	\$26
Slow Cooked Pork Ribs, New Potatoes & Coleslaw	\$26
Half a Rack of Ribs	\$20
Chicken Breast Burger	\$24
Coleslaw, Brie, Cranberry Sauce, Sweet Potato Fries & Aioli	
Roast Veggie & Quinoa Salad	\$20
Tossed in Lemon Olive Oil	
Add Poached Lemon Chicken	\$26
Pot Pie of the Day	\$22
Served with Sweet Potato Fries & Aioli	

Sides

Bread Roll	\$3
Garlic Bread	\$4
Bowl of Chips Served with Aioli	\$8
Bowl of Sweet Potato Fries Served with Aioli	\$8

Kids Meals

Fish & Chips	\$8
Spaghetti Bolognese	\$8
Home-made Chicken Crispies & Chips	\$8
Kids Bowl of Chips	\$5

Desserts

Trio of Desserts	\$8
Home Grown Walnut Slice, Lemon Curd Tart, Chocolate Brownie Served with Cream	
Home Made Vanilla Cheese Cake	\$8
Served with Cream	
Lemon Curd Tart	\$8
Vanilla Panna Cotta with Berry Coulis (GF)	\$8
Chocolate Mousse Cake	\$8
Berry Mousse Tart	\$8
Cake of the Day	\$6.5
Served with Cream (Ask our staff for today's selection)	

*We endeavour to use our own home grown produce or source it locally
From the beautiful Snowy Valley Region.*

Talk to our staff about your next special occasion.

*Cakes can be made to order for your special occasions, please talk to
our staff.*

You can bring your own Cake but a surcharge fee will be applied