

# Menu

## To share

<b>Bruschetta</b> , tomato, red onion, black olive	8
<b>Pizza bread</b> , garlic, parmesan, basil pesto	12
<b>Turkish bread</b> , marinated olives, local olive oil	12
<b>Local Goldfish Bowl woodfired bread</b> , trio of dips	12

## Entrées

<b>Natural Oysters</b> (GF)	4.60 each
<b>Florentine Oysters</b> , spinach, parmesan	4.80 each
<b>Powerhouse Oysters</b> , Bacon, Worcestershire sauce, Kaffir lime leaf glaze (GF)	4.80 each
<b>Cajun spice dusted calamari</b> , Blue cheese ranch dressing	25.90   35.90
<b>Tempura soft shell crab</b> , Asian noodle salad, wasabi mayonnaise, pickled ginger, soy dipping sauce	28.90   36.90
<b>Thai spiced crab cake</b> , roquette & almond salad, Nam jim dressing	24.90   29.90
<b>New England pork belly</b> , grilled scallops, Asian greens, kimchi, chilli aioli (GF)	28.90   38.90
<b>Pork dumplings</b> , spring onion, carrot, coriander, ponzu	25.90   35.90
<b>Powerhouse Thai beef salad</b> , smoked grass fed beef, roasted cashews, sweet potato crisps, chilli palm sugar lime dressing	27.90   37.90
<b>Cauliflower chickpea pakoras</b> mango yoghurt, pea sprout salad	21.90   29.90
<b>Seasonal vegetable stack</b> , chargrilled spiced winter vegetables, sweet soy sauce (GF/V)	21.90   29.90

## Mains

<b>Australian Red Snapper</b> , green beans, chat potato, chermoula (GF)	41.90
<b>Grilled Tuna</b> , pickled kolhrabi, radish, rice noodles, smoked soy, ginger, spring onion (GF)	44.90
<b>Seafood laksa</b> , prawns, calamari, mussels, fish, rice noodles, shrimp paste sambal	42.90



**New England lamb shank Makhani**, lentils, mild Punjab spices, cumin basmati rice (GF) 42.90

**Moroccan chicken tagine**, raisin, walnut & mint couscous 38.90

**Indonesian curry**, rice, cucumber, carrot, chilli pickle  
Vegetable & tofu (V) 28.90 | Chicken 34.90 | Beef 39.90 | Seafood 42.90

**Masala potato & tomato baked eggplant**, coriander, onion, mint dressing (GF/V) 28.90

## Farmhouse food

**10 hour slow cooked grass fed beef ribs**, Jack Daniels BBQ sauce, buttered corn, Powerhouse slaw, wedges 46.90

**14 hour slow roasted 'Neeworra Farm' Guyra lamb shoulder for 2**, roasted root vegetables, rosemary salt potato, red wine jus (GF) 95

## From the Grill

Select 2 small sides to accompany your meal

**Chargrilled 220gm grass fed eye fillet of beef** 46.90

**Chargrilled 350gm grass fed scotch fillet of beef** 48.90

**Chargrilled 500gm grass fed rib eye on the bone** 58.90

**Jack's Creek 150 days 350gm grain fed sirloin of beef** 48.90

**250gm 'Neeworra Farm' Guyra lamb rump** 43.90

**Chargrilled southern dry rub chicken breast (GF)** 38.90

### ADD

**Whole Ocean King Prawn** 8.50 each

**Tempura soft shell crab** 12 each

**Oysters** 4.60 each

**Crispy maple bacon** 9.00

**Sauces** Chimichurri, red wine, green peppercorn, Diane, horseradish, mushroom **Mustards** Hot English, Dijon, wholegrain

## Sides

small 9 | large 16

Chunky chips (V)

Sweet potato chips (V)

Buttered corn cob (V)

Potato mash

Jalapeño, parmesan, potato mash

Green beans, goat's cheese, chilli oil

Chat potatoes, garlic butter, parsley

Steamed vegetables (V/GF)

Roasted root vegetables (V/GF)

Greek salad (V/GF)

Powerhouse slaw

Balsamic beetroot, roquette, walnuts, goat's cheese salad (V/GF)

