

# Menu

## To share

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

## Entrées

### Oysters

Natural (GF)	4.60 each
Seaweed, wasabi sesame salad	4.80 each

<b>Powerhouse Oysters</b> , bacon, Worcestershire sauce, Kaffir lime leaf glaze (GF)	4.80 each
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<b>Sesame coated prawn salad</b> , fennel, orange, radish, cucumber, sesame dressing	25.90   36.90
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<b>Parma ham</b> , grilled asparagus, Uralla free range poached egg, grain mustard honey dressing (GF)	25.90   35.90
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<b>Pappardelle pasta</b> , field mushrooms, basil pesto, sun dried tomatoes, parmesan (V)	22.90   32.90
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<b>Five spice crispy pork belly</b> , apricots, pearl onions, chilli sauce	25.90   35.90
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<b>Indian spiced cauliflower tart</b> , chickpeas, spinach, chilli & ginger dressing	22.90   32.90
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<b>Powerhouse Thai beef salad</b> , smoked grass fed beef, cashews, sweet potato crisps, chilli palm sugar dressing	25.90   35.90
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<b>Pork dumplings</b> , spring onion, carrot, coriander, ponzu	25.90   35.90
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<b>Tempura soft shell crab</b> , Indian style tomato salad, minted yoghurt sauce	28.90   38.90
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<b>Superfood salad</b> , watermelon, heirloom tomatoes, bocconcini cheese, kalamata olives, mint, pine nuts, extra virgin olive oil	20.90   29.90
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## Mains

**Grilled Queensland Red Snapper fillet**, gremolata, potatoes, green beans, lemon butter sauce (GF) 39.90

**Tasmanian Salmon fillet**, Nicoise salad – beans, potato, cherry tomatoes, black olives, artichoke, hard boiled egg (GF) 38.90

**Lusy's Indonesian curry**, rice, cucumber, carrot, chilli pickle (GF)  
Vegetable & tofu (V) 29.90 | Seafood 38.90 | Chicken 34.90

**Grilled Teriyaki chicken rice bowl**, tomatoes, Lebanese cucumber, avocado, coriander, spring onion, sesame seeds, Teriyaki sauce (GF) 37.90

**Thyme, rosemary & garlic roast eggplant**, ratatouille, haloumi, pesto dressing (V) 32.90

## Farmhouse food

**10 hour slow roasted grass fed beef ribs**, Jack Daniels BBQ sauce, buttered corn, Powerhouse coleslaw, sweet potato chips 46.90

**14 hour slow roasted 'Neeworra Farm', Guyra lamb shoulder**, broccoli, toasted almonds, rosemary salt potatoes, gravy (GF) Serves 2 89.90

## 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** 55.90

**Jack's Creek 150 days 400gm grain fed sirloin of beef** 45.90

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

**Sauces** Chimichurri, Red wine, Green peppercorn, Diane, Horseradish

**Mustards** Hot English, Dijon, Whole grain

## Sides

small 9 | large 16

Chunky chips

Sweet potato wedges

Steamed broccoli, toasted almonds, harissa yoghurt (GF)

Roast field mushrooms, thyme, garlic, olive oil (GF)

Powerhouse coleslaw (GF)

Jalapeno, parmesan mash potato (GF)

Maple & soy roasted carrot & butternut pumpkin

Beetroot salad, goat's cheese, walnuts, balsamic (GF)

Greek salad (GF)

