

Welcome to the Principal



starters

garlic bread (GFA) (V) \$9

chips seasoned & served with aioli & tomato sauce \$9

wedges seasoned & served with sour cream and sweet chilli \$10

lemon pepper squid served with aioli \$15

garlic prawns served on a mixed green salad \$21

Japanese scallops pan fried, with cauliflower puree and thyme butter (GF) \$18.5

seafood gumbo – calamari, prawns, scallops, mussels
and snapper fillet with vegetables in cajun tomato cream (GF) \$24

cider battered asparagus with rocket and Danish feta (V) \$18

baked mushroom cups with brie cheese,
sautéed chorizo and capsicum reduction (GF) \$20

antipasto plate \$16 for one, \$28 for two

prosciutto, marinated olives, double cream brie cheese, grilled chorizo,
daily dips, Hungarian salami, caramelised onion and Turkish bread

salads

Thai beef salad, mixed leaves, bean shoots, tomato, Spanish onion,
mint and coriander \$22

classic caesar, crispy bacon, parmesan, cos lettuce, croutons,
anchovies & poached egg (GFA) \$18
add chicken \$5

vegetarian salad, warm pearl cous cous with grilled vegetables,
pistachio & mixed leaves \$18

mains

wild mushroom risotto with parmesan cheese \$18
add chicken \$5

crispy duck confit with pearl cous cous, pistachio salad, celeriac puree
& roasted cherry tomatoes \$32

scotch fillet (300g) char grilled, served with mash potato, seasonal vegetables
and your choice of seeded mustard, red wine jus, Dijon mustard or garlic sauce \$38

crispy pork belly, slow cooked and served with apple puree and roasted vegetables \$32

barramundi with breadcrumbs and lemon dressing, served with steamed vegetables,
roasted cherry tomatoes & fresh coriander \$32

linguine with crab and fresh tomato in a white wine sauce
(served with claw garnish) \$29

supreme of chicken filled with feta and mushroom, served with paprika roasted potatoes,
broccoli and lemon butter sauce \$33

crumbed lamb cutlets with roasted pumpkin, asparagus
and tzatziki sauce \$34

grilled calamari dusted in dukkah served with orange, baby carrot
and steamed rice \$32

chicken parmigiana, panko crumbed, napolitana sauce, served with chips and salad \$27

cider battered snapper with chips, garden salad & a side of tartar sauce \$22

sides

seasonal vegetables \$8.5

garden salad \$8.5

mashed potato \$5

side of chips \$5

desserts

chocolate mousse \$9

roasted oat semifredo with shaved chocolate & berry compote \$9

vanilla creme brulee \$9

salted caramel ice cream with strawberries & honeycomb (V, GF) \$9

affogato coffee \$5

add your choice of baileys, fangellico, or jamesons \$9

kids

for children under 12 years of age and includes a soft drink \$10

mini sliders, beef patty, bbq sauce, lettuce, chips & tomato sauce

chicken in pyjamas, panko crumbed chicken with napolitana sauce & cheese

battered fish & chips served with salad and tomato sauce

calamari, chips and salad

chips or wedges served with tomato sauce \$5

vanilla ice cream with strawberry coulis or nutella \$6