

Shoalhaven, NSW

THE GROWERS

BY *Ponte*

SNACKS	M	N.M
½ Dozen Jim Wild Sydney Rock Oysters mignonette lemon (6) *	32	35
Local marinated olives rosemary garlic (v) *	8	9
House made garlic bread bakehouse delight bread (4) (v)	10	11
Hummus zaatar olive oil focaccia bread (v) (vegan)*	14	16
Charcuterie Plate - chorizo Serrano ham pickles onion jam warm ciabatta	22	24
STARTERS	M	N.M
House made ricotta local honey focaccia bread (v) *	14	16
Stracciatella Nan's tomato relish focaccia (v) *	20	22
Wild mushroom arancini aioli parmesan (5) (v) *	14	16
Tempura zucchini flowers ricotta haloumi filling local honey (2) (v) *	16	18
Local fish sashimi black vinegar sauce smoked mayo jalapeno *	22	24
Local fish ceviche caramelised Nam Jim avocado crispy wonton	22	24
Smoked chicken wings sticky soy sauce *	16	18
Wagyu beef carpaccio rocket dressing Parmesan pinenuts *	20	22
MAINS	M	N.M
Woodfired eggplant parmigiana Napolitana sauce mozzarella rice (v) (vegan)*	25	27
Fresh pasta Alfredo sauce Parmesan herb crumbs (v) *	25	27
Roast cauliflower salad cumin yoghurt pomegranate dressing almonds (v) (vegan)*	22	24
Chicken Caesar salad croutons shaved Parmesan boiled egg Caesar dressing *	24	26
Tempura local flat head mix leaf beer battered hot chips lemon tartare sauce *	28	31
Prawn Pasta Alfredo sauce fresh pasta Parmesan herb crumbs chives *	30	33
Greenwell Point Butcher crumbed chicken breast mushroom sauce Parmesan	26	29
Fresh 'Pasta Buoy' pasta wagyu beef ragu tomato butter Parmesan rosemary	28	31

FROM THE GRILL	M	N.M
Local swordfish <small>(med)</small> cauliflower puree roast carrot burnt butter almond *	30	33
Greenwell Point Butcher pork + fennel sausage potato cream onion gravy	25	27
Rangers Valley Tri-Tip beef MBS 5+ (250g) (m/r) beer battered chips choice of sauce	35	39
Angus beef eye fillet (200g) beer battered hot chips choice of sauce	40	44
Sauces:		
Café de Paris butter *		
Mushroom Sauce *		
Smokey BBQ Sauce		
Teriyaki Sauce *		
SIDES	M	N.M
Beer battered hot chips tomato sauce aioli	10	11
Steamed broccolini almond dressing *	12	13
Woodfire honey roasted carrots parsley *	12	13
DESSERT	M	N.M
Vanilla milk cake candied lemon sweet yoghurt cocoa crumb	14	15
Sticky date pudding vanilla bean ice cream toffee sauce	14	15
Belgian chocolate mousse caramelized white chocolate raspberry *	14	15
CHEESE		
Cheese Plate for 2ppl: Two cheeses (below) house made lavosh house made fig jam:	M	N.M
<i>Fromage Brie Truffle Cheddar Blue Goat</i>	22	24
KIDS (3-12 years)	M	N.M
Crumbed chicken beer battered hot chips tomato sauce *	14	15
Fresh pasta napolitana sauce parmesan (option: no sauce / with cheese)	14	15
Greenwell Point Butcher sausage beer battered hot chips tomato sauce	14	15
Kids vanilla ice-cream sprinkles *	4	5

Gluten Free or can be adjusted to be Gluten Free = * | Please advise all dietary requirements
Vegan or can be Adjusted to be Vegan = (vegan) | Kids meals are strictly for ages 3-12 year
10% Discount applies with SESG Members Card | M (member) | NM (Non-Member)
10% Sunday Surcharge | 15% Public Holiday Surcharge | RSA Laws Apply | Fully Licensed