

Eva's



## DESSERTS

<b>Chips</b> v, gf, veo* Special BBQ blend seasoning and garlic aioli	6.00
<b>Turkish Bread</b> v, veo* Aged balsamic, olive oil	8.00
<b>Olives</b> v, gf, veo* Mixed olives with rosemary & parmesan	8.00
<b>Salt &amp; Pepper Baby Squid</b> v with herb salad and Cajun dipping sauce	13.00
<b>Spicy Wings</b> Marinated in buttermilk, fried & tossed in spicy BBQ sauce	15.00
<b>Pork Rib Fingers (2)</b> gf Slow smoked, sticky BBQ sauce	20.00

## ENTRÉE

<b>Gnocchi</b> v Sage cream, baby spinach & walnut sauce	17.00
<b>Fresh Local Mussels</b> In a white wine and saffron butter sauce served with crusty bread	18.00
<b>Duck Breast</b> gf Pan seared, cauliflower purée, confit beetroot, orange jus, snow pea leaf salad	22.00
<b>Pork Belly</b> gf Crispy skin, citrus poached prawn, apple & pistachio salad and celeriac purée	23.00

## MAIN

<b>Caesar Salad</b> gfo*, veo* Romaine lettuce, Jamón shards, croutons, shaved parmesan, coddled egg, anchovy, traditional dressing	19.00
Add chicken	5.00
<b>Fish &amp; Chips</b> Battered flathead served with chips, tartare and a petite salad	27.00
<b>Signature Club Sandwich</b> gfo*, Toasted loaf, French toast, mustard egg cream, bacon, smoked chicken breast, onion marmalade, lettuce, tomato, cucumber, melted Swiss cheese served with fries & aioli	27.00
<b>Beef Burger</b> gfo*, Smoked beef patty, toasted bun, American cheese, house pickles, beetroot relish, battered onion rings, smoked paprika mayonnaise served with fries & aioli	27.00
<b>BBQ Chicken</b> 1/2 chicken coated in our special BBQ rub then slow cooked, herb butter, potato salad & sweet corn on the cob	28.00
<b>Lamb Shank</b> Slow braised, steamed asparagus and mash potato	30.00
<b>Blue Eye Cod</b> gf Sautéed greens, citrus potato and pipis in a lemon cream sauce.	37.00
<b>Porterhouse Steak</b> gf Grilled to your liking served with chips, baby tomato, herb & parmesan salad with smoked paprika butter	45.00

## DESSERTS

<b>Lemon Meringue Tart</b> v Orange jus, pistachio praline, crème fraîche	15.00
<b>Carrot Cake</b> v Cream cheese frosting, carrot & honey purée, candied carrot, young coconut, pistachio ice cream	16.00
<b>Chocolate Brownie</b> v Peanut butter ice cream, coffee caramel, whipped cream	18.00
<b>Artisan Cheese Board</b> v, gfo* Fruit paste, dried fruits, grapes, lavosh, crackers	22.00

v - vegetarian | ve - vegan | veo - vegan option | gf - gluten free | gfo - gluten free option