

A LA CARTE DINNER

STARTERS

Soup of the Day with homemade brown bread 6.00

Baked Goat Cheese & caramelized red onion bruschetta with balsamic reduction 7.50

Buffalo Chicken Wings with celery sticks and blue cheese dip 7.50

Panko Crispy Calamari with sweet chili aioli 8.00

Chicken Liver & Cognac Pate with berry chutney and toasted sourdough 8.50

Crispy Thai Crab Cakes with dill & lime Aioli 8.00

Mexican Nachos topped with cheddar cheese, guacamole, jalapeno and sour cream 9.00

Grilled King Prawns Crostini with lemon, chili and garlic 10.00

MAINS

Roast butternut squash, Spinach and Ricotta Cannelloni with béchamel sauce, fresh pomodoro and baby leaf salad 14.50

Char Grilled 8oz dry aged Hamburger, smoked bacon, cheddar cheese, homemade relish, triple cooked chips 15.50

Quesadillas with roasted peppers, guacamole, salsa, sour cream and pepper jack cheese 13.50 Add Grilled Chicken 15.50 served with sweet potatoes chips

Peperina Fish and Chips, tartare sauce and pea puree 16.00

Roast ½ Chicken Rotisserie, roast thyme and garlic cherry tomatoes, black olives tapenade, home sundried tomato mash potatoes 18.00

King Prawn Linguine, Extra Virgin Olive Oil, lemon, garlic, chili and cherry tomatoes 18.00

Peperina

garden bistro

