



JULIE ANNA

ACCOMMODATION | EVENTS | RESTAURANT

STARTERS

Wild and Tamed sourdough cob loaf, spinach & almond dip (gfo, v)	\$12
Pan seared prawns, cauliflower puree, brown butter, char grilled corn, capers, snow pea tendrils (gf)	\$18
Tomato bruschetta, grilled sourdough, capsicum, fresh herbs, shiraz reduction, goats cheese (gfo, dfo, v, vgno)	\$16
Pork belly bites, apple & celeriac medley, fresh chilli, cucumber, mustard glaze, fresh herbs (gf, df)	\$18
Roasted pumpkin & fetta, puy lentil, kale, pepitas, fresh herbs, maple vinaigrette (gf, dfo, veg, vgno)	\$16
Add Chicken	\$8

MAINS

Braised beef cheek, pumpkin puree, roasted carrots, spinach, parsnip crisps, herb jus (gf)	\$36
MB2 250g porterhouse steak, creamy mash, seasonal greens, sauteed mushrooms, fresh herbs, red wine jus (gf, dfo)	\$42
House made fettucine pasta, prawns, calamari, mussels, red pesto, fresh herbs, confit cherry tomatoes, shaved parmesan	\$34
Roasted eggplant, cajun spiced couscous, green vegetables, tomato, fried kale, fresh herbs, Windsor Farm dukkha, tofu crumble (gf, df, v, vgn)	\$28
Add Chicken	\$8
Humpty Doo barramundi fillet, roasted chats, tomato, pickled shallot, broccoli, lemongrass coconut sauce, crunchy salad (gf, df)	\$38

gf = gluten friendly | gfo = gluten friendly option | df = dairy free | dfo = dairy free option
v = vegetarian | vo = vegetarian option | vgn = vegan | vgno = vegan option

Please note: Our restaurant is not an allergen free environment. We take every precaution to avoid cross-contamination, but we cannot guarantee that our dishes are 100% allergen free.



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CLASSICS

Beer battered snapper fillet, chips, house salad, tartare, lemon	\$30
House made panko crumbed chicken breast, chips, house salad, gravy	\$30
House made panko crumbed chicken breast, Napoli sauce, smoked ham, mozzarella, chips, house salad	\$32
Julie-Anna style S & P calamari, house salad, chips, aioli, lemon (gf, df)	\$30

SIDES

Chips, garlic aioli (gf, v)	\$10
Sauteed green beans, smoked almonds, lemon dressing (gf, df, v, vgn)	\$12
House salad, lemon dressing (gf, df, v, vgn)	\$10
Creamy mash (gf, v)	\$10

DESSERTS

Sticky date pudding, butterscotch sauce, vanilla bean ice cream, caramel tuile	\$12
Chocolate hazelnut tart, raspberry sorbet, fresh berries, chocolate wafer roll (gfo)	\$14
Milk pannacotta, almond soil, berries, lime gel, lemon balm (gf)	\$12
Trio of sorbets (gf, dfo, v, vgo)	\$12
Affogato – espresso, liqueur, vanilla bean ice cream (gf, v)	\$15
Cheese board for two, quince paste, grapes, lavosh, crackers (gfo, v)	\$25

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