

Starters to share

Garlic and cheese pita bread (v) Sundried tomato, basil and cheese pita bread (v) Seeded mustard, bacon and cheese pita bread Barbeque chicken and cheese pita bread Ham and cheese pita bread	5.00 5.00 5.00 8.00 8.00
Entree/casual dining	
Soup of the day - served with buttered turkish bread	7.50
Mushroom vol au vent - creamed wild mushroom and herb medley w tomato and feta crumb and peanut oil	9.00
Salt and pepper squid with cherry chilli dipping sauce	10.00
Chef made pie of the day	10.00
Mini marinated beef skewers- served on rice w a sweet chilli, lime and mint dipping sauce	12.00
Deep fried chicken wings- dusted in moroccan spice and served with a pineapple and lime aioli	12.00
Mini spring rolls - served with a chilli and sweet soy sauce	12.00
Beef and guinness curry - slow cooked curry served with fragrant rice and yoghurt	14.00
Riser's classic cajun chicken breast caesar salad - (avail gf)	14.00
Roast beef turkish - slices of beef, roasted potato, sweetened carrot w a tomato and mustard mayonnaise	14.00
Chicken BLT turkish - chicken breast, bacon, lettuce, tomato and black peppered mayonnaise	14.00
Tiger prawns - succulent tiger prawns simmered in a creamy garlic, basil and coconut sauce served on jasmine rice and garnished with fried noodles	14.00
<u>Mains</u>	
Choose your Parma - tomato Napoli, ham and cheese - sweet chilli, calabrese salami, olives and cheese - BBQ sauce, bacon and cheese - bolognaise sauce and cheese	20.00
All served with chips and your choice of vegetables or salad	
Lamb souvlaki - marinated sliced lamb fillet, tomato, spanish onion, feta cheese, cucumber, olives and garlic crème fraiche on turkish bread with chips	20.00
Chorizo with gnocchi - chorizo sausage, roasted sweet pumpkin, diced fresh tomato spring onion combined in a creamy basil pesto sauce - (gf w risotto)	20.00
Thai beef red curry - marinated beef strips sautéed with asian flavours and a medley of vegetables	20.00

served with fragrant rice and topped with toasted almonds- (avail \mathbf{v})

Fedora risotto - chicken breast, bacon, onion and garlic sautéed and combined in a napoli cream sauce finished with parmesan cheese- (avail gf)	20.00
Fettuccine - homemade fettuccine with chicken, bacon, spanish onion, mushrooms, avocado, baby spinach, combined in a creamy white wine and parmesan sauce	20.00
Honey soy and sesame stir fry - your choice of chicken or beef sautéed with asian flavours and spices combined in a asian honey soy sauce tossed with vegetables and hokkien noodles - (avail \mathbf{v})	20.00
Chinese barbecued pork - (Char Siu) served with Asian greens and fried rice - (avail \mathbf{v})	20.00
Roast pork - tender slices of roast pork with a rich demi glaze gravy, roasted chat potatoes, buttered vegetables and apple sauce - (avail \mathbf{gf})	18.00
Whiting fillets - grilled or deep fried in our traditional draught beer batter and dusted in lemon seasoning, served with salad and chips or vegetables, tartare and lemon	24.00
Citrus pork cutlets - served with mash potato, vegetables and caramelized apple and a creamy lemon sauce - (avail gf)	24.00
Chicken & cashew crepe - sautéed chicken breast pieces, onion, capsicum and cashew nuts combined in a creamy garlic and cheese sauce encased in a crepe envelope, served with roasted oregano potatoes and vegetables	27.00
T-bone steak - cooked to your liking served with chips, garlic butter and BBQ sauce - (gf)	28.00
Lamb rump - pieces of lamb rump oven roasted, served on sweet potato mash and vegetables topped with rosemary and red wine sauce - (avail gf)	28.00
Mediterranean chicken - chicken breast pocketed w feta cheese and spinach served on vegetables and potato mash topped w sun dried tomato cream sauce	28.00
Tasmanian salmon - w steamed vegetable s and roasted mustard potatoes and a fennel butter white sauce	30.00
Seafood platter - deep fried or grilled whiting fillets, chilled seasoned tiger prawns, crumbed calamari rings, crab stick, whole king prawn, salt and pepper squid, fried scallop, served with garden salad and chips, tartare and lemon	33.00
350g yearling fillet - cooked to your liking - served with parmesan and pepper potato mash and medley of vegetables topped with a tomato, red wine, mushroom and sage butter sauce	33.00
Additional sides Garden salad Side of chips Mash potato Medley of veg Jasmine rice	

Desserts

8.00

Raspberry and white chocolate baked cheese cake - served with double whipped cream
Rising Sun royal sundae - honeycomb ice cream w rum and mango white chocolate sauce and wafers
Lemon tart - served with double whipped cream
Pecan and apple pudding - served with a lemon ice cream
Banana caramel pie - w double whipped cream

(v) - vegetarian (gf) - gluten free