Shoalhaven, NSW
THE GROWERS BY Ponte

$52 TWO COURSE Your choice: 1 x Starter + 1 x Main/Pizza (**order at counter)**

$62 THREE COURSE Your choice: 1 x Starter + 1 x Main/Pizza + 1 x Dessert/Cheese **(order at counter)**

This optional menu combination is available daily for lunch and dinner, no minimum number of guests.

STARTERS + SNACKS	M	N.M
Stracciatella | citrus honey | grilled bread (v) *	18	20
Wild Mushroom Arancini (5) | aioli | parmesan (v) (vegan) *	18	20
Tempura Zucchini Flowers (2) | ricotta haloumi filling | local honey (v) *	18	20
Baked Haloumi | lemon honey | oregano (v) *	20	22
Cheese Arancini (5) | Parmesan | onion mayo	20	22
Tasmanian Salmon Ceviche | caramelized nan Jim | BBQ corn | avocado | crispy wonton (A) *	22	24
Tasmanian Salmon Sashimi | sesame dressing | smoked mayo | jalapeno (A) *	22	24
Baked Scallops (4) | seafood sauce | chives | herbed crumbs (A) *	22	24
Tempura Fish Tacos (3) | jalapeno mayo | Pico de Gallo (A) *	22	24
Crispy Tuna Sushi | cream cheese | avocado | teriyaki sauce (A)	22	24
Crispy Chicken Tacos (3) | coleslaw | sesame dressing | garlic sauce*	22	24
Burrata | prosciutto | fennel jam | bread *	20	22

PIZZA - (Pizzas are available from 5pm Wed to Friday + Saturday from 11.30am)	M	N.M
Margarita | basil | parmesan | mozzarella | pizza sauce (v)	23	25
Brie | rosemary | mozzarella | balsamic reduction | pizza sauce (v)	26	26
Pepperoni | pepperoni | parmesan | mozzarella | pizza sauce	26	28
Prosciutto | prosciutto | rocket | parmesan | mozzarella | pizza sauce	26	28
King Prawn | garlic prawns | grilled zucchini | mozzarella | pizza sauce (A)	27	29

(alterations to pizzas are NOT permitted | GF + DF pizzas NOT available)

MAINS

	M	N.M
Woodfired Miso Glazed Eggplant | puffed rice | crispy shallots (v) (vegan) *	28	31
Tempura Local Fish | beer battered hot chips | lemon | tartare sauce (A) *	30	33
Grilled Tasmanian Salmon | broccoli | asparagus | soy ginger sauce (A) *	31	34
Crumbed Chicken Schnitzel | Caesar salad with lettuce | egg | croutons | bacon | parmesan	30	33
Grilled Marinated Pork | Asian slaw | sesame dressing | caramelised peanuts *	35	38
Char-grilled Chimichurri Lamb | zucchini | pea | hummus | onion | feta | mint sauce *	35	38
Wagyu Beef Ragu | house-made gnocchi | parmesan | pangrattato	35	38
Angus Rump Cap Beef MBS4+ (250g) | crispy potatoes in salad cream | choice of sauce: *	40	43

Cooking Temp Options: *med rare / medium / medium well / well done*

Angus Sauce Options: *Gravy* | *Café de Paris Butter* | *Mushroom* | *Smokey BBQ* | *Teriyaki*

SIDES

	M	N.M
Steamed Seasonal Greens | BBQ oil | mushroom soy | crispy shallots (v) *	11	12
Roast Seasonal Vegetables (v) *	11	12
Beer Battered Hot Chips | tomato sauce | aioli (v) *	10	12

DESSERT + CHEESE

	M	N.M
Pavlova | pineapple | passionfruit | whipped crème	16	18
Belgian Chocolate Mousse | caramelised white chocolate | raspberry *	16	18
Sticky Date Pudding | vanilla ice-cream | toffee sauce	16	18
Cheese Plate: select two cheeses (below) | house made lavosh | house made fig jam:	18	20

Fromage Brie | *Cheddar* | *Blue* | *Goat*

Menu | Lunch – 11.30am til 3pm | Dinner 5pm til 8pm | 10% surcharge Sun | 15% Pub Hol | 10% Discount SESG Members Card | M (member) | NM (Non-Member)

* = Gluten Free or can be adjusted to be | (v) = Vegetarian | (Vegan) = adjusted to be Vegan | **Please advise dietaries when ordering** | | We are Fully Licensed