

Garlic & herb home-baked flowerpot bread (enough for 2)	\$7	Υ
Trio of house made dips & ௧ toasted ciabatta (extra bread \$4)	\$12	Υ
9" Margherita ௧ mozzarella & parmesan cheese, Italian tomato, basil & oregano	\$13.5	Υ

Starters & Light Meals

Freshly shucked Tasmanian Pipe Clay Lagoon oysters:

☞ Natural	½ dozen \$14	dozen \$28	Ω
☞ Framboise ~ raspberry vinaigrette & caviar	½ dozen \$16	dozen \$32	Ω
☞ Kilpatrick	½ dozen \$16	dozen \$32	

Soup of the day \$9.5 ΥΩ

Yarra valley smoked salmon & Persian fetta bruschetta with Lilliput capers & basil on lightly toasted house made bread \$14.5

Salt & pepper calamari on a salad of snow pea shoots, carrot, capsicum, red onion, cucumber, crispy shallots & rocket ௧ Thai dipping sauce \$15.5 Ω

Sweet chilli or creamy garlic & herb Tiger prawns served with spinach & steamed rice

Entrée:	\$15.9	Ω
Main:	\$28	Ω

Classic Greek salad topped with thyme infused chicken, Persian fetta & char-grilled lemon \$17 Ω

180g Gippsland pasture fed porterhouse ௧ crispy fries, garden salad & bush tomato relish \$18 Ω

Lightly seared Atlantic salmon salad ௧ air dried tomato crouton, avocado, capsicum, cos lettuce ௧ a sweet lime & sesame dressing \$19.5 Ω

Caesar Salad ~ baby cos leaves, crispy pancetta, parmesan, anchovies, herb croutons, topped ௧ poached egg & our creamy dressing:

☞ Traditional	\$15.5	ΥΩ
☞ ௧ Lemon & Herb Chicken	\$18.9	Ω
☞ ௧ Salt & Pepper Calamari	\$17.9	Ω
☞ ௧ Smoked Salmon	\$18.9	Ω

Turkey club sandwich ~ tri-layered ௧ turkey, bacon, cranberry sauce, lettuce, egg, tomato & cheddar cheese, served ௧ chips & aioli \$18.5

Char-grilled vegetable Turkish melt with Swiss cheese, basil pesto & baby spinach \$11.5 Υ

௧ fries \$15.5 Υ

Ham, cheese & tomato Turkish melt served with bush tomato relish \$11.5

௧ fries \$15.5

Chicken, capsicum, pesto and brie Turkish melt with bush tomato relish \$11.5

௧ fries \$15.5

9" Margherita ௧ mozzarella & parmesan cheese, Italian tomato, basil & oregano \$13.5 Υ

9" Meat lovers, ham, salami, chicken, bacon, cheese & BBQ sauce \$16.5

Υ Denotes Vegetarian dishes or dishes that can be made Vegetarian by request

Ω Denotes Gluten Free dishes or dishes that can be made Gluten Free by request

All prices include 10% GST

Main Course

All pasta dishes are made using local handmade pastas

Spaghetti Marinara ~ medley of seafood including mussels, prawns, calamari & fish, tossed through a light tomato, white wine & herb cream	\$24	
Fettuccini with chicken, mushrooms, light cream base, soft herbs & topped with parmesan cheese	\$22	
Thai beef & chicken stir-fry w julienne vegetables & thin egg noodles	\$19.9	γ
Risotto of wild duck, sweet pea & orange reduction with a touch of mint, crisp prosciutto & fresh garden herbs	\$23.5	Ω
Risotto of cherry tomato, rocket & cashew nut pesto, finished with crisp prosciutto, parmigiano reggiano & micro garden herbs	\$22	γΩ
Chef's Curry du Jour	\$25	
Market fresh fish of the day	\$MP	Ω
Open prime beef burger on a toasted focaccia bun w cheese, crispy bacon, fried egg, lettuce, tomato, onion, beetroot relish & served with golden potato chips	\$19.5	
Milk fed Veal Schnitzel ~ herb & lemon crumbed veal served on roast garlic mash, w rocket salad & a lemon parmesan dressing	\$29	
Beer battered market fish fillets w crispy chips, mixed salad & homemade tartare	\$25	
Overflow Chicken 'Parma' ~ chicken breast topped w pesto, chorizo, bocconcini & tomato Napoli, served w chips & a garden salad	\$28	Ω
24hr slow braised lamb with confit of carrots, crushed peas, potato mash & a light jus	\$32	Ω
Wattle seed dusted kangaroo fillet, beetroot leaves, French beans & bacon lardoons, served on pomme purée with a lemon myrtle & bush tomato sauce	\$29	Ω
Whole rainbow trout baked in parchment paper with citrus thyme & butter, pomme de terre & a side of green leaf salad	\$35	Ω
<u>From the Grill:</u> served with hand cut chips, buttered spinach & roasted almond flakes, & your choice of sauce:		
◆ pink peppercorn jus	◆ red wine jus	🍷 220g Gippsland Eye Fillet \$35 Ω
◆ exotic mushroom jus	◆ béarnaise	🍷 300g Gippsland Scotch Fillet \$37 Ω
◆ honey bourbon	◆ Café de Paris butter	🍷 300g Gippsland Porterhouse \$34 Ω
		🍷 400g Black Angus Rib Eye \$44 Ω

Sides - all \$6 γΩ

- Steamed seasonal vegetables
- Crispy fries w tomato relish
- Crisp tempura onion rings
- Creamy mash potato
- Mini roast chat potatoes
- Rocket, sliced pear & parmesan salad
- Crisp cos salad w blue cheese & walnut dressing
- Mixed garden salad w lemon vinaigrette

Desserts

Dark Belgium chocolate pudding served with vanilla bean ice cream & fresh strawberries	\$14	Ω
Organic citrus curd tart with soft Italian meringue & raspberry coulis & crème anglaise	\$13	
Honeycomb crème brûlée with macerated berries & crisp shortbread	\$13	Ω
Fresh fruit platter with Midori syrup & mango ice-cream	\$11.5	Ω
Trio of fine ice-creams & sorbet with seasonal berry coulis & fresh strawberries	\$11.5	Ω
Affogato - vanilla bean ice-cream served with a side shot of espresso coffee	\$9.5	
with liqueur of your choice	\$15	
KoKo Black Chocolates (2)	per person	\$3.5
add a glass of Campbell's Classic Tokay or Muscat	per person	\$9.5

Cheese Platter - served with water crackers, lavosh, fig paste & dried muscatels (50g portions)
 1 cheese - 10 | 2 cheeses - 17 | 3 cheeses - 23 | 4 cheeses - 29 Ω

Delice de Bourgogne - this brie style rich cow's milk cheese is made with whole milk enriched with extra cream in Burgundy, France. It has a dense, creamy texture similar to that of ice cream when young, which gradually becomes softer due to the ripening action of the fluffy white rind. The cheese is at its best when the rind has slightly discoloured & the texture inside has become soft & luscious.

Healy's Pyengana Cheddar - Australia's oldest specialist cheese made on the farm in North Eastern Tasmania. The 40lb rounds are matured for a minimum of 12 months encouraging the symbiotic action of surface moulds. The result a fine textured crumbly body with a subtle flavour of herbs and pasture and a hint of honey.

Cropwell Bishop Blue Stilton - multi award-winning traditional blue stilton cheese for 3 generations. Rich, creamy with a rounded flavour. Made in Nottinghamshire (UK), still using traditional methods to ensure consistent quality & flavour.

Cabridoux Goats Cheese - produced by Sevre et Belle, France. This modern goat's milk cheese was developed using ultra filtration techniques, which help boost the low solids available in natural goats' milk. This curd is soft and exceptionally creamy with a delicious, sweet, lemony tang.

Hot & Cold Drinks

Melba Espresso Coffee	\$3.9
in a Mug	+\$1
extra coffee shot or flavoured syrup shot (Caramel, Vanilla, Hazelnut)	+\$0.9
Double Espresso, Hot Chocolate, Mocha, Chai Latte	\$4.5
Pot of Leaf Tea - <i>English Breakfast, Earl Grey, China Sencha Green, Peppermint, Summer Pudding, Lemongrass & Ginger</i>	\$4.9
Iced Coffee or Iced Chocolate	\$7
The Big Milk Shake - Chocolate, Strawberry, Caramel, Vanilla, Malt	\$6.5

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