

LUNCH 11.30am – 3.30pm

To Share

Assorted marinated olives with yarra valley persian fetta	GF/V	\$7
Turkish bread with house dukkah & oil	V	\$5
Toasted garlic & herb bread	V	\$7
House made trio of dips with crusty bread	V	\$16
Bowl of beer battered chips with tomato relish		\$10
Potato wedges lightly seasoned with sour cream & sweet chilli		\$12
Tasting Plate: cured meats, terrine, farmhouse cheddar, olives, condiments and sour dough		\$29
Tasmanian Oysters:	Three - \$13.50	Six - \$24
- Natural with a lemon wedge	GF	
- Kilpatrick with bacon, garlic and baby herbs	GF	

Starters

Roast beetroot & caramelised onion puff tart with salsa verde, citrus & roquette salad	VG	\$17
Arancini of roast pumpkin, honey and fetta with salsa verde aioli	V	\$16
Bruschetta of smoked salmon, dill cream cheese, red onion and capers		\$15
Duck spring rolls, orange rocket salad and house sweet chilli		\$17
Frittata of sweet potato, caramelised onion, spinach & fetta with a petite salad	GF/V	\$15
Twice cooked pork belly, pineapple chilli chutney, slaw & ginger chili caramel	GF	\$18
Salt and pepper calamari, roquette salad and saffron aioli	GF	\$18
Prawns with a garlic and onion cream and saffron rice pilaf		\$19

Salads

Grilled roast pumpkin, pine nut, Persian fetta and spinach with honey mustard dressing	V	\$17
Add Crispy Chicken <u>or</u> Salt & Pepper Calamari		\$6
Greek salad of tomato, red onion, cucumber, olives, fetta and mesclun leaves	V/OVG	\$17
Add Crispy Chicken <u>or</u> Salt & Pepper Calamari		\$6

V – vegetarian

VG – vegan

GF – gluten free

O – optional

Main Fare

Market fresh fish lightly battered, greek salad, beer battered chips & house tartare		\$31
Chicken breast in bacon, spinach & fetta filling, pan fried gnocchi, greens & masala cream		\$33
Lemon parsley linguini with prawns, garlic, chilli, capers, white anchovies & cherry tomatoes		\$34
Slow braised pulled beef ragu, pappardelle, cherry tomatoes and gremolata		\$32
Salt and pepper calamari, citrus salad, beer battered chips and saffron aioli		\$32
Roast pumpkin, baby spinach & chickpea tagine with toasted pita	VG	\$28
Pork trio –slow braised pulled pork, bacon croquette, pork belly, cabbage slaw & chipotle		\$35
Ocean Plate – market fish, S&P calamari, prawns & scallops with beer battered chips & salad		\$43
Sumac crusted salmon, sweet potato fries, paprika yogurt, fennel & citrus salad	OGF	\$33
	Add Garlic Prawns	\$6
Pan fried gnocchi, wild mushrooms, baby spinach, brown butter cream and pecorino	V	\$29
	Add Chicken	\$6

Burgers

- Served with beer battered chips and sauce

Honey roast pumpkin, grilled capsicum, onion jam, persian fetta, spinach & aioli	V	\$21
Crisp fried chicken, ranch dressing, swiss cheese, spinach & guacamole		\$23
Pulled pork, cabbage slaw, chipotle and garlic aioli		\$23
Lightly battered fish, house made tartare, swiss cheese and cabbage slaw		\$23

Grill

Steak sandwich, onion jam, relish, mustard aioli, tomato & mesclun on Turkish with chips		\$28
200g Aged Eye Fillet - served to your liking with house cut chips	GF	\$38
450g+ T-Bone Steak - served medium with house cut chips	GF	\$43

- Steaks served with your choice of: thyme & peppercorn sauce or red wine jus
 herb & garlic butter or mushroom cream

Add Garlic Prawns \$6

Add Sides

Serve for 1 \$5

Serve for 2 \$9

Sweet potato fries with paprika yoghurt	
Seasonal greens with garlic butter	GF
Cabbage Slaw with garlic aioli	GF
Greek Salad	GF

* Please advise us if you have any dietary requirements or allergies as menu items include unlisted ingredients.

V – vegetarian

VG – vegan

GF – gluten free

O– optional

Desserts

Trio of gelati – lemon & lime, mango and strawberry	GF/VG	\$10
Dark chocolate mousse with double cream and honeycomb	GF	\$11
Lemon Tart with double cream, blueberry compote and meringue		\$15
Flourless chocolate brownie, vanilla ice cream, choc mousse & honeycomb	GF	\$16
White chocolate and raspberry cheesecake with lemon & lime gelati		\$15
Individual Christmas pudding, crème anglaise and double cream		\$15
Baileys crème brulee, brandy snap and toffee ice cream	OGF	\$16
Dessert Platter – chef's selection of desserts to share		\$32

Dessert Cocktails

Espresso Martini - vodka, kahlua and crème de cacao shaken with an espresso shot	\$18
Toblerone – frangelico, kahlua, baileys and honey blended with cream	\$18
Nutellatini - vodka, crème de cacao, frangelico & nutella blended with cream	\$18
Oreo Cookie – vodka, baileys, kahlua & white crème de cacao shaken with milk	\$17
Affogato with your favourite liqueur ~ Frangelico, Baileys, Kahlua, Tia Maria	\$15

Dessert & Fortified Wines

De Bortoli '8 year old' Tawny Port	60ml	\$8	
2016 Peter Lehmann Botrytis Semillon Barossa Valley, South Australia	90ml	\$12	\$42 - 375ml Btl
NV Chambers Rutherglen Muscat Rutherglen, Victoria	90ml	\$7.5	\$44 - 750ml Btl
Barbadillo Pedro Ximénez Fortified sherry Spain	60ml	\$6	

* Please advise us if you have any dietary requirements or allergies as menu items include unlisted ingredients.

V – vegetarian

VG – vegan

GF – gluten free

O – optional