ENTRÉE

OYSTERS NATURAL (3).....$10.00

OYSTERS KILPATRICK (3)..... $13.00

GARLIC & CHEESE COBB LOAF.....$11.00

SESAME & SHALLOT CRUSTED BRIE.....$19.00

Sesame and Shallot crusted Brie served with Honey Poppy seed glaze and a Crispy Parmesan Pita Bread

TRADITIONAL BRUSCHETTA.....$13.00

Tomato, Onion, Goat Cheese and Fresh Basil served over Chargrilled Sourdough (V)

PEKING DUCK SPRING ROLLS.....$16.00

House made and served with a Petite Salad and Nam Jim dipping Sauce (serving of three)

SEAFOOD CHOWDER.....$18.00

Creamy Seafood Marinara Chowder

CROQUETTES.....$18.00

Two Crispy Croquettes with Cheese, Chorizo and Bacon served with Aioli

SEARED SCALLOPS.....$19.00

Three rich Pickled Ginger Scallops, served with a swirl of Soba Noodles and a Pink Peppercorn and Cream Sauce

LAMB TARTS.....$19.00

Two warm Cajun Lamb Mini Tarts served with a Red Capsicum Coulis

(GF) Gluten free (V) Vegetarian

MAINS

STEAK

300G SCOTCH FILLET.....$35.00
300G PORTERHOUSE.....$33.00
250G EYE FILLET.....$39.00

*All Steaks are served with your choice of Gourmet Sauce : Mushroom, Pepper, Béarnaise, Creamy Garlic or Caramelised Onion. *Served with your choice of Salad & Chips or Vegetables & Chips*

REEF & BEEF.....$41.00

Steak cooked to your liking with a sizzling creamy sauce of Seared Scallops, Prawn Cutlets and Dill infused creamy sauce

STUFFED CHICKEN BREAST.....$30.00

Chicken breast stuffed with with Creamy Brie, Bacon and Spinach served on a Potato and Herbed Cake and accompanied by a Corn Salsa

CHICKEN PARMIGIANA $27.00

*Crumbed Chicken Shnitzel topped with Shredded Virginian Ham, Napoli Sauce and Egmont Cheese. *Served with your choice of Salad & Chips or Vegetables & Chips*

PORK CUTLET.....$33.00

Otway Pork Cutlet served on a Potato Rosti, with whole baked Cinnamon Apple Braised Shallots and buttered Broccolini

LAMB SHANK.....$28.00

Red wine, Garlic and Rosemary braised Lamb Shank served with a Creamy Potato Mash and Seasonal Vegetables (GF)

TRADITIONAL FIJIAN CURRY $28.00

*Served with fragrant Jasmine Rice, Pappadum, Naan Bread and accompanied with our house-made Tomato Chutney and Tzatziki *Please ask attendant for this evening's meat inclusion.*

(GF) Gluten free (V) Vegetarian

SEAFOOD

SEAFOOD PLATTER

For Two $125.00
For One $65.00

A delicious oceanic array of hot and cold Seafood including Crispy Fried Flake, Salt & Pepper Calamari, Natural & Kilpatrick Oysters, Panko Calamari & Prawn Twister Bundle, Smoked Salmon, King Prawns, Salad, Basket of Chips, Tartatare and Cocktail Sauce
** Platter inclusions may vary due to seasonality and availability.*

SALMON FILLET $30.00

Crispy skinned Salmon Fillet served with Garlic infused Smashed Chats, Squashed Vegetable bundle, enhanced with Chimichurri Sauce (GF)

HUMPTY DOO BARRAMUNDI..... $32.00

Oven baked Barramundi resting on Smashed Chats, Buttered Broccolini,
Blistered Cherry Tomato and finished with Sweet Chilli Cream and preserved Lemon (GF)

SEAFOOD DUO $32.00

A duo of Salt & Pepper Calamari and Creamy Garlic Prawns served on a bed of Rice and Salad accompanied by a Citrus Mayonnaise

(GF) Gluten free (V) Vegetarian

WOK & PASTA

UDON SUKI.....$28.00

Peppered Prawn and Chicken wok fried with Noodles, Asian Greens in a Pink Peppercorn and Pickled Ginger Sauce (Vegetarian option available)

SEAFOOD PAPPARDELLE.....$32.00

Prawns, Scallops, Mussels, Squid, Fresh Fish pan-fried with Olives and bound in a White Wine and Dill Cream Sauce and finished with Parmesan Cheese

GNOCCHI.....$26.00

House made Gnocchi pan fried with Shitake Mushrooms, Burnt Sage Butter, grilled Parmesan cheese and black truffle oil (V)

RISOTTO.....$26.00

Roasted Butternut Pumpkin, Sage infused roasted Beetroot and Spinach Risotto with swirls of Sundried Tomato Pesto Oil and Shaved Parmesan Cheese (GF, V)

SALADS

LAMB SALAD.....$26.00

Oriental Lamb served with Sundried Tomato, Cashew Nuts and Crispy Noodles

BOCCOCINI SALAD.....$24.00

*Boccocini tossed with Avocado, Olive, Pinenuts and crispy Cos Lettuce drizzled with Greek Vinaigrette and Balsamic reduction (V, GF) *Add Salmon $4.00*

CAJUN & COCONUT CALAMARI SALAD.....$26.00

Served on a bed of Asian Greens and accompanied with Garlic Aoili and Balsamic reduction

SIDES

VEGETABLE MEDLEY.....$7.00

SKIN-ON FRIES.....$7.00

GARDEN SALAD.....$7.00

VEGETABLE CHIPS WITH SMOKEY AIOLI.....$9.50

(GF) Gluten free (V) Vegetarian

KIDS (UNDER 12 YEARS)

TEMPURA CHICKEN NUGGETS $13.00

CRUMBED FISH GOUJONS $14.00

SPAGHETTI BOLOGNAISE $14.00

CHEESE BURGER $14.00

BOWL OF CHIPS $8.00

VEGETABLE MEDLEY & CHIPS $9.50

(GF) Gluten free (V) Vegetarian

DESSERTS

STICKY DATE $15.00
House-made Sticky Date Pudding served with Butterscotch Sauce and Cream

BROWNIE $15.00
Flourless Chocolate Brownie served with Vanilla Anglaise, Praline shards and Timboon Fine Ice-cream

MILLE FEUILLE $15.00
Honey Cream Mille Feuille served with Nut crusted Ice-cream and Berry Coulis

TIMBOON FINE ICE-CREAM $15.00
Trio of Timboon fine Ice-cream (please ask attendant for flavours)

LEMON TART $14.00
Served with Berry Coulis and chantilly cream

(GF) Gluten free (V) Vegetarian

Menu is available from 11.30am -3pm daily

SOMETHING SMALL

ROOT VEGGIE CHIPS (V/GF/DF) $9.5

Hot Root Vegetable Chips dusted with a de-stress elixir w/ an Olive Oil and Balsamic dip

HALOUMI. $15

Grilled Haloumi Chips with Harissa Dipping Sauce

MARINATED OLIVES $6

Warmed Marinated Olives

LUNCH

SOUP OF THE DAY (V/GF) $12

Please ask your attendant for today's Soup

SANDWICH (V) $13

*Choice of dark rye or white bread sandwich w/ Hummus, fried Red Capsicum, Spinach, Cucumber, Carrot and smashed Avocado * Add chicken $4*

SALMON BLT. $19

Open smoked salmon BLT served on Charred Sough Dough w/ Dill Yoghurt, Pickled Cucumber and Cherry Tomatoes

PITA POCKETS (V) $13

*Pita pockets w/ shaved Fennel, Hummus, fresh Coriander, Red Peppers and Alfalfa * Add Tandoori Chicken $5*

LENTIL CHARCOAL BURGER (V) $18

Chickpea and Lentil Patty, Chargrilled Vegetable, Rocket and Hummus served on a Charcoal Bun

TANDOORI CHARCOAL BURGER. $19

Tandoori Chicken, Tzatziki, Avocado and Garden Salad served on a Charcoal Bun

CALAMARI (GF) $18

Cajun and Coconut Calamari w/ Honey, Vanilla and Yoghurt

CROQUETTES. $18

Two Cheesy Bacon and Chorizo Croquettes served with Smokey Aioli

BUDDAH BOWL (V/GF/DF) $14

Buddah Bowl w/ Brown Rice, Roma Tomatoes, Corn Salsa, Basil and Cumin/Maple Roasted Pumpkin

THAI BEEF SALAD $17

Served with fresh Green Leaf Salad and Crispy Soba Noodles

VEGO RICE PAPER ROLLS (V/GF/DF) $12

Two Rice Paper Rolls with Carrot, Cucumber, Pickled Ginger, Avocado and Kale

CHICKEN RICE PAPER ROLLS (GF/DF). . . $16

Two Rice Paper Rolls with Chicken, Carrot, Cucumber, Pickled Ginger, Avocado and Kale

SALMON RICE PAPER ROLLS (V/GF) $16

Two Rice Paper Rolls with Salmon, Carrot, Cucumber, Pickled Ginger, Avocado and Kale

(GF) Gluten free (V) Vegetarian

FULL BUFFET BREAKFAST ADULT $22.00 KIDS (UNDER 12) $12.00

Selection of Fresh Fruits, Yoghurt, Cereal, Breads, Pastries, Chia Seed Puddings, Juices, Grilled Tomatoes, Sausages and traditional Bacon and Eggs.

A LA CARTE MENU:

MUFFIN $6.00

Fresh house-baked Sweet Muffin. (V)

TOAST $9.00

Your choice of Pane di Casa Bread or Black Ruby Gluten Free Bread served with Whipped Butter and selected Condiments. (GF) (V)

FRENCH TOAST $17.00

Golden French Toast accompanied by Blackberry Butter, Maple Syrup and Vanilla Yoghurt. (V)

PORRIDGE $12.00

Creamy house Porridge served with Bananas, Roasted Hazelnuts and a drizzle of Honey. (V)

EGGS ANY-WAY $13.00

Choice of fried, poached or scrambled Eggs served on toasted Pane di Casa. (GF) (V)

OMELETTE $16.00

Chorizo, Spinach and roasted Tomatoes folded through a fluffy 3 Egg Omelette.

EGGS BENEDICT $18.00

Poached Eggs atop Ham layered Pane di Casa and finished with Hollandaise and Fresh Rocket.

SMASHED AVOCADO & EGGS $22.00

Poached Eggs, Smashed Avocado, Citrus Ricotta, Charred Cherry Tomatoes served with Pane di Casa. (GF) (V)

POTATO FRITTERS $16.00

Potato, Fetta and Herb Fritters with Bacon, Fresh Rocket and Tomato Relish. (GF)

Extra's: Avocado $6 | Slow-Cooked Tomato $4 | Mushrooms $4

Bacon $6 | Smokey Beans $4

(GF) Gluten free (V) Vegetarian

BREAKFAST ON THE GO: $12.00

Take-Away Medium sized Barista Coffee with your choice of Toasty: Ham & Cheese, Cheese & Tomato or Ham, Cheese & Tomato

BREAKFAST BEVERAGES REG | MUG

BARISTA COFFEES: $4.00 | $5.00

We use ORG Organic coffee beans - A blend made of 100% Arabica beans and approved as responsibly grown.

Latte
Cappuccino
Flat White
Long Black
Macchiato
Piccolo
Short Black

Extra Shot $1.00

Soy | Almond Milk $0.50

CAFFEINE FREE LATTE:

9 Spice fresh Chai Latte *$4.00 | $5.00*
Turmeric fresh Chai Latte *$4.00 | $5.00*

TEA'S:

Please see our Tea Forté menu for selection of Hot Tea and Iced Tea

COLD JUICES: $4.00

Orange | Apple | Pineapple

(GF) Gluten free (V) Vegetarian

AFTER HOURS MENU
AVAILABLE BETWEEN 11PM & 6AM

PIZZAS (GF) **ALL $18.00**

- HAM & CHEESE

- ITALIAN VEGETABLE; *Marinated Eggplant, char-grilled Capsicum and Zucchini w/ Spinach, slow roasted Mushrooms and Goat Cheese*

- MEATLOVERS; *Pepperoni, Chorizo, Bacon, BBQ Sauce and Cheese*

TOASTED SANDWICHES **ALL $12.00**

- Ham & Cheese

- Cheese & Tomato

- Ham, Cheese & Tomato

TRIO OF HOUSE MADE ICE-CREAM **$15.00**

Please enquire about select Ice-Cream flavours available when phoning reception.

PLEASE PHONE RECEPTION TO PLACE AFTER HOUR'S ORDER.

Please note: An additional $5 delivery fee is applicable to all after hour's orders

(GF) Gluten free (V) Vegetarian

GROUPS MENU

Choice of one menu item from each of the following Entree, Main and Dessert options:

- ENTRÉES -

SOUP
Cream of Pumpkin Soup (V)

CALAMARI
Salt and Pepper Squid

TARTS
Two Warm Cajun Lamb Mini Tarts served with a Red Capsicum Coulis

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- MAINS -

CHICKEN
*Crumbed Chicken Shnitzel topped with Shredded Virginian Ham, Napoli Sauce and Egmont Cheese. *Served with your choice of Salad & Chips or Vegetables & Chips*

FISH
Butter baked Barramundi with Seasoned Fries, Garden Salad, Lemon wedge and Tartar sauce
**Gluten free option available*

RISOTTO
Roasted Butternut Pumpkin, Sage Infused Roasted Beetroot and Spinach Risotto with swirls of Sundried Tomato Pesto Oil and Shaved Parmesan Cheese (GF, V)

STEAK
200g Porterhouse Steak (cooked medium) with Seasonal Vegetables and Fries.
** Gluten Free option available*

Your choice of sauce: Mushroom, Pepper, Béarnaise, Creamy Garlic or Caramelised Onion.

- DESSERTS -

BROWNIE
Warm Chocolate Brownie with White Chocolate Anglaise and Ice-Cream (GF)

PAVLOVA
Berry Coulis and Chantilly Cream

FRUIT SALAD
Fresh Fruit Salad with Berry Yoghurt (GF)

(GF) Gluten free (V) Vegetarian