



## **ENTRÉE**

### **Oysters**

Natural **\$12 per 3**

Kilpatrick (GF) **\$15 per 3**

**Soup of the Day** - Served with toasted Vienna sourdough (V, GFO) **\$10**

**Garlic Bread** - 3 slices of toasted garlic and basil buttered Vienna sourdough **\$7**

**Cheesy Garlic Bread** - Three slices of toasted garlic and basil buttered Vienna sourdough topped with a tasty and mozzarella cheese blend **\$9**

**Seafood Chowder** - An array of seafood bound in a creamy white wine and dill chowder sauce served with toasted Vienna sourdough (GFO) **\$16**

**Duck Spring Rolls** - Three crispy duck spring rolls served with house dressed salad and plum sauce **\$16**

**Lemon Pepper Calamari** - Strips of tender squid in a light lemon pepper dusting, served with house made aioli, house dressed salad and lemon wedge (GF) **\$14**

**Crumbed Camembert** - Panko crumbed camembert served on house dressed salad, topped with red onion jam, served with pita chips (V, GFO) **\$16**

**Bao Buns** - Three steamed bao buns filled with slow cooked pork and pickled vegetables served with char siu sauce **\$16**

## MAIN

**300g Black Angus Scotch** - Chargrilled to your liking, served with chips and salad or vegetables and your choice of sauce **\$39**

**250g Eye Fillet** - The tenderest cut of beef, chargrilled to your liking, served with chips and salad or vegetables and your choice of sauce **\$43**

Sauce selection: Gravy, mushroom, peppercorn, diane, creamy garlic, hollandaise or smoky BBQ

Add Seafood Sauce - Pan seared scallops and prawns in a creamy garlic sauce **\$10**

**Chicken Schnitzel** - House crumbed chicken breast schnitzel served with chip, salad or vegetables and your choice of sauce **\$24**

**Chicken Parmigiana** - House crumbed chicken breast schnitzel topped with Neapolitano sauce, shaved leg ham and cheese, served with chips, salad or veg **\$26**

**Stuffed Chicken Breast** - Spinach, feta and chorizo stuffed chicken breast wrapped in bacon with a creamy sundried tomato sauce, served with chips and salad or mashed potatoes and vegetables (GF) **\$26**

**Chicken Stir-fry** - Lemon and honey marinated chicken strips, pan fried with chorizo, cashew nuts and stir-fry vegetables, bound in Hokkien noodles with sweet soy sauce **\$24**

**Lamb Shoulder** - Slow cooked curry spiced lamb shoulder with saffron rice pilaf, steamed greens and mint yoghurt (GF) **\$30**

**Southern Fried Buttermilk Chicken Burger** - Buttermilk-soaked chicken breast with a spicy southern coating, served on a milk bun, spicy aioli slaw, bacon and tasty cheese served with chips and salad **\$22**



**Brisket Burger** - 12-hour slow cooked smoked brisket served on a toasted milk bun with crunchy slaw, bacon, smoked Warrnambool cheese and a smoky BBQ sauce. Served with chips and salad **\$24**

**King Prawn and Chorizo Risotto** - Pan seared king prawns with chorizo, roasted red capsicum, spring onion in a creamy saffron and paprika risotto (GF) **\$26**

**Seafood Duet** - Creamy garlic prawns with tender strips of lemon pepper calamari served on steamed Basmati rice with house dressed salad and aioli (GF) **\$28**

**Fish and Chips** - Beer battered barramundi fillet served with chips, house dressed salad or vegetables, lemon wedge and tartare sauce **\$24**

**Crusted Barramundi** - Barramundi fillet with a buttery lemon zest and macadamia nut crust, baked till golden brown, served on mashed potatoes, steamed greens and finished with a drizzle of hollandaise sauce **\$28**

**Vegan Shepherd's Pie** - Diced vegetables, lentils and chickpeas in a vegetable and herb sauce make this a delicious autumn meal, finished with a grilled sweet potato topping, served with vegetable chips and salad (GF, V, VG) **\$24**

**Vegan Risotto** - A colourful mix of seasonal vegetables in a pesto infused risotto (GF, V, VG) **\$20**

**Spaghetti Chicken** - Chicken breast, sundried tomatoes, chorizo and spring onions in a Meredith goats cheese infused Napoli sauce **\$22 (GFO +\$2)**

**Spaghetti Vegan** - Plant protein chicken strips, broccoli, roasted red capsicum, asparagus and sundried tomatoes in a lemon basil cashew nuts sauce (V, VG) **\$22 (GFO+\$2)**

### Sides

<b>Buttered Market Vegetables</b>	<b>\$6</b>	<b>Sweet Potato Fries and Aioli</b>	<b>\$8</b>
<b>Steamed Greens</b>	<b>\$7</b>	<b>Vegetable Chips and Aioli</b>	<b>\$9</b>
<b>Chips and Aioli</b>	<b>\$6</b>	<b>Garden Salad</b>	<b>\$6</b>

(V) Vegetarian | (GF) Gluten-free | (GFO) Gluten-free option | (VG) Vegan

## **DESSERT**

**Sticky Date and Ginger Pudding** - Twist on an old classic, ginger is added to give this dessert a little more life, served with a Bundaberg ginger beer infused butterscotch sauce and served with vanilla bean ice cream (V) **\$14**

**Nutella Fudge Pudding** served with chocolaty Nutella fudge sauce and vanilla bean ice cream (V) **\$14**

**Local Cheese Plate** - Selection of Warrnambool's finest cheeses served with grapes, lavosh crackers (GFO) **\$20**

**Timboon Fine Ice Cream trio** - Chef's selection of the delicious creamy ice cream made by regional artisans Timboon Fine Ice Creamery using all local ingredients to create the creamy smooth texture and flavour combinations (GF, V) **\$14**

**Espresso Martini Crème Brûlée** - Coffee and Kahlua crème brûlée served with coffee shortbread and vanilla vodka cream (GFO, V) **\$14**

**Mars Bar Cheesecake** - Delicious creamy cheesecake filled with Mars Bar pieces on a buttery biscuit base. Served with vanilla bean ice cream (V) **\$14**

**Buffalo Curd Panna Cotta** - Made with buffalo curd from the Shaw River Buffalo farm at Yambuk, topped with a delightful house made strawberry jelly and served with vanilla bean ice cream (GF, V) **\$14**

**Vegan Banana Parfait** - Creamy whipped coconut cream, layered with bananas and vegan caramel, finished with crushed walnuts and coconut flakes (GF, V, VG) **\$14**



## **KIDS MENU**

**All \$12 each** (under 12's years only).

**Grilled Chicken Schnitzel** with chips and vegetables, served with gravy or as a parma

**Pizza** - Margarita or Meat lovers pizza

**Burger** - Beef pattie served on toasted roll with lettuce and tomato served with chips and vegetables

**Fish and Chips**- Battered or grilled barramundi served with chips and vegetables

**Spaghetti Bolognese** - made with homemade bolognese and served with a slice of garlic bread

**\*PLUS, all kids meals include a scoop of ice cream with choice of topping for dessert.**