



ENTRÉE

	Oysters	Natural	\$4.5ea
		Kilpatrick	\$5ea
		Cava dressing	\$5ea
		Miso baked	\$5ea
Garlic Bread	- Three slices of Vienna Sourdough toasted with Garlic and Basil Butter (V)		\$6
Cheesy Garlic Bread	- Garlic Bread topped with a three Cheese blend and grilled (V)		\$8
Bruschetta	- Garlic bread topped with diced Roma Tomatoes, Basil, and red Onion dressed with Rocket leaves, Parmesan and Balsamic drizzle (V)		\$12
Stuffed Capsicum	- red Capsicum baked with Cherry Tomatoes, Mount Zero Kalamata Olives and Goats Cheese. Served with Salad, Sourdough Crostini and Balsamic drizzle (V)		\$12
Dusted Calamari	- tender strips of Calamari fried with Lemon Pepper dusting served with Salad and roasted Garlic Aioli (GF)		\$16
Seafood Chowder	- Seafood and Potatoes in a creamy White Wine and Herb Sauce with a slight Smokey infusion, served with artisan Bread roll (GFO)		\$16
Sicilian Arancini	- three crumbed Sicilian Risotto balls with Salad and Arabiata Sauce (V/GF)		\$16
Salmon Potato cake	- grilled Salmon and sweet Potato cake with Avocado Puree, poached Egg and Dill infused Hollandaise (GF)		\$16

(GF - Gluten free / GFO - Gluten free option / DF - Dairy free / DFO - Dairy free option / V - Vegan / VG - Vegetarian / VGO - Vegetarian option)



MAINS

Chicken Schnitzel- house made Schnitzel in gluten free panko crumb with your choice of Sauce. Served with chips and Salad or Potatoes and Vegetables (GF) \$25

Steak chargrilled to your liking, served with Chips and Salad or Potatoes and Vegetables with your choice of sauce.

350g T-bone \$38

300g Scotch fillet \$39

250g Eye Fillet \$45

Chef sauces: Choose from Gravy, Peppercorn, Mushroom, Diane, Garlic Cream, Hollandaise, Red Wine Jus or Garlic Butter additional sauces \$5

Chicken Parma - house made Schnitzel with gluten free panko crumb topped with Napoli Sauce, shaved smoked Ham and a three Cheese blend. Served with Chips and Salad or Potatoes and Vegetables (GF) \$27

Crusted Barramundi - baked Lemon and Macadamia crusted Barramundi served with Potato Puree, steamed Greens and Hollandaise Sauce (GF) \$28

Mediterranean Chicken - Chicken breast stuffed with sundried Tomato, Mount Zero Olives, Capsicum and Feta, wrapped with Prosciutto served with Potato Puree, steamed Greens and Pesto Cream Sauce (GF) \$30

Lamb Rump - Garlic and Rosemary grilled Lamb Rump served on a bed of roasted Vegetables finished with Red Wine Jus (GF/ DF) \$38

Paella Risotto - Paella flavours of Chorizo and Seafood sautéed with Tomatoes, White Wine and Saffron, blended into a creamy Risotto (GF/DF) \$28

Pumpkin Risotto - roasted Butternut Pumpkin, Sundried Tomatoes, Mushroom and Asparagus, Pesto and spicy roasted Pepitas (V / VG / GF / DF) \$24

Vegan Curry - roasted Cauliflower and lentil Curry with Cashew, Coconut and Sultana Rice and vegan Naan Bread (V / VG / DF) \$26



Meatloaf Burger - grilled Meatloaf on a toasted Milk Bun with Bacon, Egg, Rocket and Chilli Jam.
Served with Chips and Salad \$24

Cajun Chicken Burger - Chargrilled Cajun spiced Chicken Breast on a toasted Milk Bun with Bacon, Cheese and a Mango Salsa served with Chips and Salad \$24

Lamb Shoulder Ragù - slowly braised Lamb shoulder in classic Italian Ragù Sauce on a bed of fresh Pappardelle Pasta with Parmesan shavings \$26

Spaghetti Carbonara - pan fried smoked Bacon and Garlic with an Egg and Parmesan Sauce served with Garlic Bread \$24

Spaghetti Vegan - Artichoke, Chickpea, Mount Zero Olives, Asparagus and Capers in a Basil Pesto infused Tomato Sauce (V / VG) \$24

Pork Belly - tender Milk roasted Pork Belly with Dutch Carrots, Dauphinoise Potatoes and Marsala Sauce (GF) \$30

Fillet of Salmon - Grilled Atlantic Salmon with Chive buttered Chat Potatoes and Mushrooms, Broccoli and Truffled Pea Sauce (GF/ DFO) \$32

Fattoush Salad - Roma Tomato, Cucumber, Radish, Spring Onion, Asparagus, crispy Chickpeas, and toasted Pita Salad with Sumac dressing (GFO / DF / V / VG) \$18

+\$5 grilled Lebanese Chicken Breast

Prawn, Avocado and Mango Salad - Grilled Prawns tossed with Mesclun Lettuce, diced Avocado and Mango pieces with a refreshing Lime dressing (GF / DF) \$24

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DESSERT

- Timboon Ice Cream** - trio of local Timboon Ice Cream served in a Brandy Snap basket with Strawberry Coulis and Chocolate Waffer. Ask your server for today's selections (GFO / V) \$15
- Sticky Date Pudding** - Ginger infused Sticky Date pudding with Ginger Beer Butterscotch Sauce and Salted Caramel Timboon Ice Cream (V) \$15
- Ruby Chocolate Cheesecake** - made from the world's first new natural chocolate in 80 years. Derived from the Ruby Cocoa plant it gives this Cheesecake a chocolaty Berry taste with waffle cone and Raspberry Coulis (V) \$16
- Roasted Pineapple** - roasted Pineapple with vegan Coconut Mousse, Passionfruit pulp and a Demerara and Coconut Rice pudding (VG / V / GF / DF) \$15
- Crème Brûlée** - toasted Coconut Crème Brûlée with caramelized Sugar crust, served with Saffron and Champagne macerated Pineapple and house made Malibu Sorbet (GF / V) \$15
- Vegan Tiramisu** - a classic dessert made vegan friendly. Vegan Vanilla sponge ladyfingers soaked in Coffee Liquor, creamy layers made of Cashews, silken Tofu and dairy free Milk and dusted with Cocoa(V / VG) \$16
- Floating Pavlova** - Creamy Meringue topped with Chantilly Cream, fresh Fruit, floating on house made Fairy Floss with Mango Coulis (GF / V) \$15
- Cheese plate** - a selection of local and Australian Cheese with caramelised Red Onion Chutney, Lavosh Crackers, Pear, Grapes, Figs and Nuts (GFO) \$25

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KIDS MAINS (Under 12 years)

***All Kids meals include a FREE Kids Dessert**

Spaghetti Carbonara - Pan fried smoked Bacon and Garlic with an Egg and Parmesan Sauce served with Garlic Bread (GFO / VGO)	\$15
Burger - Beef Pattie on a Milk Bun served with Chips & Vegetables	\$15
Pork Roll - Pulled Pork and Gravy Roll served with Chips & Vegetables (GFO)	\$15
Pizza - Margherita or Meat Lover's served with Chips	\$15
Frittata - Sweet Potato Frittata served with Chips & Vegetables	\$15
Fish and Chips - Tempura battered Barramundi served with Chips & Vegetables	\$15

KIDS DESSERT

Ice Cream and choice of either Sauce OR Cookie Ice Cream Sandwich

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