

# Dinner Menu

## Entrees

<b>Cheese &amp; Herb Garlic Bread (V)</b>	<b>15</b>
<b>Seafood Chowder (A)</b> <i>with cheese &amp; herb garlic bread</i>	<b>17</b>
<b>Heirloom Tomato &amp; Basil Bruschetta (VGO, GFO, LF)</b> <i>with olive tapenade &amp; balsamic glaze</i>	<b>16</b>
<b>Pacific Oysters</b> <i>Natural with lemon (GF, LF)</i>	<b>5</b>
<i>Mignonette (GF, LF)</i>	<b>5.5</b>
<i>Kilpatrick (GF, LF)</i>	<b>5.5</b>
<b>Oyster Tasting Plate (GF, LF)</b> <i>2 of each oyster</i>	<b>30</b>
<b>Roasted Pumpkin, Spinach, &amp; Fetta Arancini (V, A)</b> <i>with blue cheese &amp; rocket pesto, toasted seeds, truffle oil &amp; balsamic glaze</i>	<b>18</b>
<b>Salt &amp; Lemon Pepper Calamari (LF, GFO)</b> <i>served with garden salad &amp; chilli lime aioli</i>	<b>25</b>
<b>Lemon Butter Scallops &amp; Prawns (GF, AFO)</b> <i>with, grilled chorizo, fennel puree &amp; a soft herb salad</i>	<b>26</b>
<b>Dumplings (LF)</b> <i>A selection of fried &amp; steamed dumplings with sweet chilli ponzu sauce</i> <i>Fried pork &amp; chive (2) steamed chicken &amp; mushroom (2) and steamed prawn (2)</i>	<b>20</b>
<b>Saganaki Prawns (GFO, LFO)</b> <i>Prawns braised in a rich tomato sauce and served with fetta cheese &amp; toasted sourdough</i>	<b>26</b>

## Pasta & Risottos

<b>Pumpkin, Sage, &amp; Pinenut Gnocchi (V, LFO)</b>	<b>34</b>
<b>Cheesy Chorizo Risotto (A)</b> <i>with spinach and crispy chorizo</i>	<b>36</b>
<b>Seafood Linguini or Risotto (GFO, LFO, A)</b> <i>mussels, squid, prawns, scallops, spinach, tarragon, garlic &amp; chilli in a creamy white wine sauce</i>	<b>42</b>

## Curries

*Served with basmati rice, naan & condiments.*

<b>Beef Rogan Josh (GFO, LFO)</b> <i>Slow braised in garam masala &amp; curry leaves with raita &amp; smoky tomato chutney</i> <i>Served Mild, Medium, or Extra Hot</i>	<b>38</b>
<b>Butter Chicken (GFO)</b> <i>marinated in tandoori curry paste, yoghurt &amp; garlic, simmered in a rich tomato butter cream sauce</i>	<b>38</b>

**GF – Gluten Free**

**LF – Lactose Free**

**A – Contains Alcohol**

**V – Vegetarian**

**VG – Vegan**

**O - Option**

**Please speak with your server if you have any allergies as some ingredients may not be listed and there is always a risk of cross contamination in our kitchen.**

**A 15% surcharge applies on all Victorian Public Holidays**

**Sorry, no split bills!**

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## Mains

<b>Southern Ranges Braised Lamb Shank (GF, LF, A)</b>	<b>40</b>
<i>served with garlic mash and green beans</i>	
<b>BBQ Pork Ribs &amp; Buffalo Wings with Blue Cheese Sauce (GF, LFO)</b>	<b>45</b>
<i>served with steak fries</i>	
<b>Local Black Angus Eye Fillet 250g (GF, LFO, AFO)</b>	<b>58</b>
<i>with truffled potato gratin, broccolini, &amp; red wine jus</i>	
<b>Vietnamese Grilled Pork Cutlet (GF, LF, A)</b>	<b>42</b>
<i>with Asian vegetables, steamed rice &amp; nuoc cham</i>	
<b>Pan Seared Salmon (GF, LFO, AFO)</b>	<b>44</b>
<i>with sweet potato mash, braised fennel, heirloom tomatoes, wilted spinach, and a chilli &amp; garlic white wine sauce</i>	
<b>Confit Chicken Maryland (GF, LFO, AFO)</b>	<b>40</b>
<i>with garlic mash, roasted baby carrots, broccolini &amp; Pedro Ximenez jus</i>	

## Sides

<b>Garden Salad (V, VGO, GF, LF)</b>	<b>12</b>
<i>with honey mustard dressing</i>	
<b>Steak Fries (VG, GFO, LF)</b>	<b>15</b>
<b>Green Beans (V, VGO, GF, LFO)</b>	<b>15</b>
<i>with beurre noisette and toasted almonds</i>	
<b>Potato Wedges (VG, GFO, LFO)</b>	<b>15</b>
<i>with sweet chilli and sour cream</i>	

## Dessert

<b>Bread &amp; Butter Pudding</b>	<b>16</b>
<i>served with custard &amp; vanilla ice-cream</i>	
<b>Pavlova (GF)</b>	<b>16</b>
<i>served lemon curd, Chantilly cream &amp; berry compote</i>	
<b>Churros</b>	<b>16</b>
<i>with fudge sauce &amp; vanilla ice-cream</i>	
<b>Apple Crumble</b>	<b>16</b>
<i>with custard &amp; Chantilly cream</i>	
<b>Sticky Date Pudding</b>	<b>16</b>
<i>with butterscotch sauce and rum &amp; raisin ice-cream</i>	
<b>Affogato (GF)</b>	<b>16</b>
<i>A scoop of vanilla ice cream with a shot of coffee &amp; your favourite liqueur</i>	
<b>Trio of Ice-Cream (GF, LFO)</b>	<b>16</b>

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