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## ENTRÉE

<b>GARLIC &amp; CHEESE PANINI</b> (v)	\$12
<b>GARLIC PANINI</b> (v)	\$11
<b>CHARCUTERIE &amp; CHEESE BOARD</b> with ham, salami, prosciutto, tomato chutney, grapes, cherry tomatoes, grilled zucchini, strawberry, quince paste, olives, roast capsicum dip, hummus, toasted panini, crackers, camembert & cheddar	\$32
<b>PORK BELLY BITES</b> tossed in chilli lime caramel (gf)	\$16
<b>POPCORN CHICKEN</b> with chipotle dipping sauce (gf)	\$15
<b>SALT &amp; PEPPER CALAMARI</b> with lime ginger soy sauce (gf)	\$17
<b>SPICY BEEF MEATBALLS</b> in tomato ragout with corn salsa & flat bread (gf without bread)	\$15
<b>GRILLED POLENTA</b> with grilled vegetable salsa (v, vg, gf)	\$16

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## MAIN

<b>MARINATED CHICKEN BREAST</b> with creamy bacon & asparagus sauce, served with a vegetable risotto cake (gf)	\$33
<b>CONFIT PORK BELLY</b> with an Asian apple slaw, Lyonnaise potatoes & Apple cider dressing (gf)	\$34
<b>SEAFOOD SPAGHETTI</b> with Portarlington mussels, calamari, prawns, fresh basil, capers, cherry tomatoes and a white wine & garlic sauce	\$35
<b>VEGETARIAN SPAGHETTI</b> with capers, tomatoes, spinach, grilled zucchini & roasted pumpkin in a white wine & garlic sauce, topped with parmesan (gf)	\$29
<b>BAKED BARAMUNDI</b> marinated in balsamic, served with Moroccan potatoes and roast capsicum veloute (gf)	\$33
<b>POLENTA STACK</b> with Napoli, eggplant, grilled zucchini, capsicum, cherry tomatoes, pumpkin & onion (v, vg, gf)	\$28
<b>VEGAN BOARD</b> – grilled zucchini, Dutch Carrots, cherry tomatoes, pumpkin, onion, capsicum, spinach, asparagus & hummus (gf vg)	\$29
<b>CONFIT DUCK LEG</b> with grilled Polenta, oven baked plums & broccolini with a Cranberry jus	\$35
<b>PEPPER CRUSTED KANGAROO LOIN</b> with beetroot puree, Lyonnaise potatoes, honey carrots, broccolini & red wine jus (gf)	\$34
<b>FLASH FRIED CALAMARI SALAD</b> with fresh orange segments, red onion, cherry tomatoes, cucumber, Meredith Goats Cheese, lettuce & orange dressing (gf)	\$28
<b>250gm EYE FILLETT</b> wrapped in prosciutto with Lyonnaise potatoes, green beans & red wine jus	\$40
<b>300gm PORTERHOUSE</b> served with a choice of chips & salad, chips & vegetables or mash & vegetables	\$32
<b>SAUCES</b> - mushroom, pepper, garlic butter(gf), Shiraz Jus (gf) or gravy	
<b>CHICKEN PARMIGIANA</b> served with a choice of chips & salad, chips & vegetables or mash & vegetables	\$27
<b>CHICKEN SCHNITZEL</b> served with a choice of chips & salad, chips & vegetables or mash & vegetables	\$25
<b>BATTERED FLAKE</b> served with a choice of chips & salad, chips & vegetables or mash & vegetables	\$27
<b>GRILLED FLAKE</b> served with a choice of chips & salad, chips & vegetables or mash & vegetables	\$26

\*V – vegetarian, GF – gluten free, VG – vegan

## SIDES \$7

Steamed vegetables  
Garden Salad

Mashed potato  
Bowl Chips

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## DESSERT \$13

**LEMON CURD MERINGUE** with fresh berries, passionfruit & cream

**CHOCOLATE BROWNIE** with chocolate ganache & ice-cream

**LIME & COCONUT BRULEE** served with fresh berries & cream (gf)

## KIDS MENU \$10

(must be 12 years and under)

Chicken Nuggets

Chicken Schnitzel

Calamari

Chicken Parmi

Battered or Grilled Fish

Minute Steak

All Kids Meals served with chips & salad, chips & veg or veg & mash.

## KIDS DESSERT \$3.50

Ice cream with chocolate or strawberry topping

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