



BEVERAGE



SPARKLING

		
NINTH ISLAND SPARKLING NV <i>Tamar Valley, TAS</i>	8.95	39.95
VERVE AMBAL CREMANT DE BOURGOGNE <i>Burgundy, France</i>	10.95	48.95
NV CHAMPAGNE LOUIS ROEDERER BRUT PREMIER <i>Reims, Champagne, France</i>		99.95
ALL SAINTS MOSCATO <i>Rutherglen, VIC</i>	7.95	34.95

WHITE

		
MITCHELL WATERVALE RIESLING <i>Clare Valley, SA</i>	8.95	34.95
CATALINA SOUNDS SAUVIGNON BLANC <i>Marlborough, NZ</i>	9.95	42.95
SHAW + SMITH SAUVIGNON BLANC <i>Adelaide Hills, SA</i>	9.95	42.95
SNAKE + HERRING SAUVIGNON BLANC SEMILLON <i>GREAT SOUTHERN, WA</i>	8.95	34.95
TE MATA ESTATE VINEYARDS CHARDONNAY <i>Hawkes Bay, NZ</i>	9.95	42.95
YABBY LAKE CHARDONNAY <i>Mornington Peninsula, VIC</i>		59.95
LA VIS SIMBOLI PINOT GRIGIO TRENTINO DOC <i>Trento, Trentino, Italy</i>	8.95	39.95
RED CLAW PINOT GRIS <i>Mornington Peninsula, VIC</i>	9.95	42.95

RED

		
CROWDED HOUSE PINOT NOIR <i>Central Otago, NZ</i>	8.95	39.95
THE EDGE PINOT NOIR <i>Martinborough, NZ</i>		44.95
NORFOLK RISE MERLOT <i>Mount Benson, SA</i>	8.95	39.95
BROTHERS IN ARMS SIDE BY SIDE CABERNET SAUVIGNON <i>Langhorne Creek, SA</i>	9.95	42.95
WILLOWBRIDGE CABERNET MERLOT <i>Ferguson Valley, WA</i>	8.95	34.95
MOJO SHIRAZ <i>Regional SA</i>	8.95	39.95
CAMPBELLS BOBBIE BURNS SHIRAZ <i>Rutherglen, VIC</i>	8.95	39.95
BAROSSA BABE SHIRAZ <i>Barossa Valley, SA</i>	10.95	48.95
HEATHCOTE ESTATE SHIRAZ <i>Heathcote, VIC</i>		59.95

ROSE

ALTA 'FOR ELSIE'

Adelaide Hills, SA

9.95 42.95

DESSERT WINE

MITCHELL NOBLE SEMILLON 375ML

Clare Valley, SA

24.95

FORTIFIED

CAMPBELL'S RUTHERGLEN TOPAUQUE

Rutherglen, VIC

7.95

CAMPBELL'S RUTHERGLEN MUSCAT

Rutherglen, VIC

7.95

BEER

CASCADE LIGHT

6.45

VICTORIA BITTER OR CARLTON DRAUGHT

7.45

PURE BLONDE, JAMES BOAGS, CROWN LAGER, CORONA, HEINEKEN, PERONI, OR COOPERS SPARKLING ALE

8.45

MONTEITH'S APPLE CIDER

8.95

COLD BEVERAGES

COKE, DIET COKE, SPRITE, LEMON SQUASH

4.5

CHINOTTO, ARANCIATA ROSSA OR LIMONATO

4.5

LEMON LIME BITTERS OR ICED TEA

4.5

ICED CHOCOLATE OR ICED COFFEE

4.95

SAN PELLEGRINO SPARKLING 250ML

4.5

SAN PELLEGRINO SPARKLING 750ML

8.95

ORANGE, PINEAPPLE, CRANBERRY OR APPLE JUICE

4.95

CHOCOLATE, VANILLA, CARAMEL OR STRAWBERRY MILKSHAKE

5.95

HOT BEVERAGES

COFFEE

3.80

(LARGE, SOY, DECAF, STRONG OR DOUBLE)

0.5ea

HOT CHOCOLATE

3.95

CHAI LATTE

3.95

TEA DROP SELECTION OF TEAS

3.95

COCKTAILS

TOBLERONE <i>Frangelico, Baileys, Cream, Chocolate With A Subtle Hint Of Honey</i>	12.95
JAPANESE SLIPPER <i>Cointreau, Midori, Lemon Juice</i>	12.95
APEROL SPRITZ <i>Aperol, Sparkling wine, Tonic, Fresh Orange</i>	12.95
MIDORI SPLICE <i>Midori, Malibu, Pineapple Juice, Cream</i>	12.95
PINA COLADA <i>Light Rum, Malibu, Pineapple Juice, Cream</i>	12.95
STRAWBERRY DAIQUIRI <i>Fresh Strawberries, Light Rum, Strawberry Liqueur</i>	12.95
MOJITO <i>White Rum, Fresh Lime, Fresh Mint, Soda Water, Sugar</i>	15.95
BLOOD ORANGE DAIQUIRI <i>Campari and Blood Orange</i>	15.95
COSMOPOLITAN <i>Vodka, Cranberry Juice, Cointreau</i>	15.95
LONG ISLAND ICED TEA <i>White Rum, Gin, Vodka, Tequila, Triple Sec, Citrus, Cola</i>	16.95
ESPRESSO MARTINI <i>Vodka, Kahlua, Freshly Extracted Espresso & Vanilla Galliano</i>	18.95
FRENCH MARTINI <i>Chambord, Vanilla Vodka and Pineapple Juice</i>	15.95

MOCKTAILS

SHIRLEY TEMPLE <i>Pineapple Juice, Lemonade, Raspberry & Passion Fruit Pulp</i>	7.95
MIXED FRUIT DAIQUIRI <i>Fresh Fruits & Fresh Juices</i>	7.95

SPIRITS

MIXED RANGE OF SPIRITS FROM	8.95
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FOOD

ENTREES

SAGANAKI (GF) 12.95
Greek Style Grilled Saganaki With Lemon Garnish

GOURMET MIXED DIPS 18.95
A Selection Of Three Homemade Dips; Served With Warm Ciabatta Bread, Olive Oil & Balsamic

KIBBI (4) 14.95
Crispy Outer Lamb Shell Filled With Burghul (Crushed Wheat), Diced Lamb, Onions With Pine Nuts, Yoghurt & Garnish

BRUSCHETTA (4 SLICES) 12.95
Crispy Ciabatta, Tomato, Basil, Onion, Balsamic Reduction

FOCACCIA (GARLIC OR HERB) 10.95 / 13.95
Mozzarella & Garlic Embedded Between Two Layers Of Pizza Pastry

DUCK SPRING ROLLS (2) 14.95
With Home Made Dipping Sauce

ZUCCHINI AND GOAT CHEESE FRITTERS 13.95
Plated On A Bed Of Skordalia (Greek Garlic Mashed Potatoes)

MEDITERRANEAN CRAB CAKES 14.95
With Seafood, Served With Spicy Home Made Mayonnaise

CHORIZO AND TRUFFLE CROQUETTES 14.95
With Prawns, Served With Spicy Home Made Mayonnaise

MUSSEL CLAYPOT 14.45
Mussels Served in a Fresh Chilli & Garlic Pomodoro Sauce with Toasted Ciabatta

PACIFIC OYSTERS
~ Natural (6) 16.95 / (12) 27.95
~ Kilpatrick (6) 17.95/ (12) 28.95

PASTA

FETTUCCINE CHICKEN & AVOCADO With Mushrooms In Cream Sauce	20.95
FETTUCCINE MIGNON Eye Fillet, Artichoke, Roasted Red Capsicum, Feta, Green Olives, Red Onion, Tomato, Touch Of Napoli Sauce	23.95
GOAT'S CHEESE SPAGHETTI Olive Oil, Garlic, Fresh Chilli, Prawns, Artichoke, Goats Cheese & Spinach	24.95
FETTUCCINE CARBONARA With Smoked Bacon	20.95
GNOCCHI CALABRESE With Green Olives & Spicy Salami	20.95
SPAGHETTI MARINARA Selection Of Seafood Tossed In Either Olive Oil & Garlic Or Napoli Sauce	26.95
LASAGNA Layers Of Pasta Separated By Cheese & Traditional Italian Meat & Napoli Sauce Served With Salad	20.95
FETTUCCINE PESTO PRAWNS With White Wine, Pine Nuts And Chilli	24.95

RISOTTO

LAMB RISOTTO (GF) Grilled Artichoke, Tomato, Pumpkin, Leak And Greek Olives	26.95
CHICKEN RISOTTO (GF) With Mushroom, Sundried Cherry Tomato, Spinach & Truffle Oil	23.95
VEGETARIAN RISOTTO (GF) Roasted Pumpkin, Feta, Broccoli, Spinach And Topped With Toasted Pepitas	21.95
MARINARA RISOTTO (GF) A Selection Of Seafood In White Wine & Napoli Sauce	26.95

GOURMET PIZZA

PROSCIUTTO

Mozzarella, Fresh Tomato, Prosciutto & Mizuna

19.95

MARINARA

Mozzarella, Prawns, Mussels, Fish, Salmon, Calamari & Garlic

19.95

MOROCCAN CHICKEN

Mozzarella, Chicken Fillet, Diced Tomato & Moroccan Yogurt

19.95

GOATS CHEESE

Mozzarella & Goats Cheese, Artichoke Hearts, Roasted Capsicum & Eggplant

19.95

ORTOLANA

Mozzarella & A Variety Of Oven Baked Vegetables Including Eggplant, Zucchini, Capsicum, Potatoes & Roasted Pumpkin

19.95

SALMON

Mozzarella, Smoked Salmon, Asparagus & Capers

20.95

FLORENTINO

Mozzarella, Virginian Ham, Fresh Tomato, Olives & Gorgonzola Cheese

18.95

SENSES

Mozzarella, Virginian Ham, Mushrooms, Capsicum, Hot Hungarian Salami & Olives

19.95

CAPRICCIOSA

Mozzarella, Virginian Ham, Mushrooms & Olives

18.95

AUSTRALIANA

Mozzarella, Virginian Ham, Bacon & Egg

18.95

MEXICANO

Mozzarella, Hot Hungarian Salami, Capsicum, Olives & Chilli

18.95

PINEAPPLE

Mozzarella, Virginian Ham & Pineapple

18.95

MARGHERITA

Mozzarella & Oregano

16.95

MEAT LOVERS PIZZA

Mozzarella, Virginian Ham, Hot Hungarian Salami, Bacon & BBQ Sauce

19.95

LAMB PIZZA

Marinated Lamb Shoulder, Cherry Tomatoes, Mozzarella, Spanish Onion, Garlic, Mizuna & Minted Yoghurt

22.95

**(SORRY BUT NO HALF-HALF)
GLUTEN FREE BASE AVAILABLE ADD \$4.0 TO ANY PIZZA**

MAINS

DUCK (GF)	34.95
Confit Duck Legs Served With A Chorizo And Polenta Crumble, Mashed Potato And Finished With A Truffle Butter	
PAELLA	33.95
Unique Spanish Style Cooking Combining, Seafood, Chicken & Chorizo Sausage	
CHICKEN PARMIGIANA	25.95
Crumbed Chicken Breast, Topped With Napoli & Mozzarella Cheese Served With Chips & Salad	
BABYBACK RIBS	36.95
Gippsland Grain Fed Country Pork Ribs Marinated Overnight In Chefs Own New Orleans Homemade Barbecue Sauce With Chips & Corn Salsa	
SAGANAKI CHICKEN (GF)	32.95
Chicken Breast Cooked With Prawns and Saganaki In Napoli Sauce Served With Rice & Salad	
MIXED GRILL	33.95
Scotch Fillet Steak, Chorizo, Chicken Tenderloins, Homemade Lamb Koftas With Mint Yoghurt & Fattoush Salad	
SLOW ROASTED PULLED LAMB SHOULDER	33.95
Served On A Bed Of Hommus, Topped With Roasted Capsicum Salsa	
LEMON HERB CHICKEN	29.95
Lemon Herb Chicken Served With Quinoa And Tabbouleh Salad And Beetroot Yoghurt	
MOROCCAN BEEF	29.95
Served With Couscous, Mint, Pistachio And Cinnamon Yogurt	

SALADS

WARM CHICKEN SALAD (GF)	23.95
Grilled Chicken Tenderloins Served With Couscous And Mixed Leaf Salad, Walnuts, Orange Zest And Honey Cinnamon Vinaigrette	
LAMB SALAD (GF)	29.95
Grilled Lamb Backstrap With A Quinoa, Feta, Mint, Tomato And Vinaigrette Dressing	
FETA SALAD (GF)	16.95
Cucumber, Tomato, Black Olives, Green Peppers, Feta, Lettuce, Oregano, Red Onion, Olive Oil & Lemon Dressing	
CAESAR SALAD	19.95
Lettuce, Smoked Bacon, Anchovies, Poached Egg, Parmesan And Croutons	
With Chicken	(S) + 3
With Salmon	(L) + 5
GARDEN SALAD (GF)	5.95
Mixed Fresh Garden Salad	
Tossed In Lemon & Herb Dressing	
	8.95

STEAK & SEAFOOD

CHARGRILLED EYE FILLET (250G) (GF)
Gippsland Premium Grassfed Eye Fillet Steak
Cooked To Your Liking With Jus, Mashed Potatoes,
Sumac Onions & Seasonal Vegetables

37.95

CHARGRILLED RIB EYE (400G)
Gippsland Premium Grassfed Rib Eye Steak Cooked
To Your Liking Served With Chips & Salad Your
Choice Of Peppercorn Or Mushroom Sauce

37.95

FISH OF THE DAY (GF)
Ask Your Waiter/Waitress For Today's
Market Fresh Fish, Served With Seasonal Sides

Market
Price

CAJUN ATLANTIC SALMON
Served On Mashed Potato With An Avocado Salsa
With A Sriracha Aioli

33.95

CALAMARI AL LIMONE (GF)
Served With Chips And A Mixed Lettuce
Green Salad

27.95

FLATHEAD TAILS
Encrusted In House Batter, Served With Chips,
Tartare Sauce & Salad

28.95

SEAFOOD HOT POT (GF)
Sweet & Spicy Seafood Stew Served With
Toasted Ciabatta

31.95

GARLIC PRAWNS (GF)
Tiger Prawns In Garlic & Parsley. Served In A
White Wine Cream Sauce On A Bed Of Jasmine
Rice With Salad

31.95

CHILLI PRAWNS (GF)
Tiger Prawns In White Wine, Napoli Sauce, Spring
Onion & Chilli. Served On A Bed Of Jasmine Rice
With Salad

31.95

SIDE DISHES

BOWL OF CHIPS

7.95

BOWL OF SEASONAL VEGETABLES (GF)

9.95

AIOLI

1.95