



Menu

Appetisers

Warm Turkish bread (V) served with extra virgin olive oil and balsamic reduction	7
Warmed Olives (GF) (V) Kalamata, Sicilian, Spanish and Ligurian olives with rosemary, garlic and a touch of chilli	8
Pulled Pork Slider Barbeque braised pork with tomato chutney, apple and iceberg served in a glazed soft bun	7 each
Tomato Bruschetta (V) sliced Roma tomatoes, finished with buffalo mozzarella, basil and balsamic reduction	13
Smoked Chicken Bruschetta shredded smoked chicken, savoy cabbage, shaved parmesan, caper aioli and sweet red pepper relish	16
Living Room Dips made in-house and served with warmed Turkish bread ... smoked eggplant (V) ... roasted maple pumpkin and bacon	13
Antipasto (GF without croutons) pork and pistachio terrine, bresaola and manchego cheese with pickled cauliflower, cornichons, apple and date chutney and fennel lavosh	20
Kids Menu (for children under the age of 12)	10
Grilled Chicken (GF) with chips and salad	
Crumbed Fish with chips and salad	
Fried Calamari (GF) with chips and salad	
Rigatoni Pasta (V) with Napoli sauce	
Rigatoni Pasta (V) with cream and mushrooms	
Grilled steak (GF) with chips and salad	
Vanilla Ice Cream (GF) (V) with chocolate, caramel, vanilla or strawberry topping	4

Entrees

Soup of the Day (GF without bread) Please refer to today's specials

	½ Doz	1 Doz
Oysters		
Natural (GF) with lemon	18	33
Kilpatrick grilled with bacon and barbeque sauce	21	36
	Entrée	Main
Goats Cheese Soufflé (V) twice baked, served with char grilled Turkish bread and an apple and date chutney	18	-
Chicken Breast Medallions (GF) (V without chicken) grilled with a salad of quinoa, roasted pumpkin, red peppers, grilled corn, rocket and seeded mustard vinaigrette	18	28
Seared Atlantic Salmon (GF) served with a saffron and yellow mustard kipfler potato salad, rocket leaves and a tomato and vanilla bean chutney	18	28
Calamari lemon pepper crumbed calamari with a capsicum and Spanish onion salsa, paprika mayonnaise, pickled cucumber, endive and apple	18	28
Sardines pine nut crusted with a Roma tomato, lemon, leek and pernod sugo, finished with green olive chutney	18	-
Mushroom Tart (V) baked Swiss brown mushroom and brie tart with roasted sesame pumpkin, Portobello mushroom and white onion puree	18	-
Fritters (GF) (V) sweet potato and chickpea fritters with lime labneh, red pepper relish and rocket leaves	17	27
Smoked Chicken Frittata (GF) silver beet frittata with shredded smoked chicken, savoy cabbage, caper mayonnaise, pine nuts and cranberry glaze	18	-
Prawn and Corn (GF) cider battered Queensland tiger prawns served with crisp polenta, creamed corn, sambal mayonnaise, apple, endive and tarragon oil	19	-

Pasta & Risotto

All pasta is handmade by **Agresta Prima Pasta** and is preservative free. Pasta is also available from GOURMET LIVING Fine foods next door

Entrée **Main**

Gnocchi, sautéed mushrooms, roasted cauliflower and green peas, taleggio cream and toasted walnuts

18 **27**

Calamari Rigatoni, chilli marinated calamari, Spanish onion, capsicum, roasted pumpkin and rocket leaves

19 **28**

Smoked Chicken Linguine, shredded smoked chicken, sautéed leek, diced Roma tomatoes, spinach and saffron cream

18 **27**

Chicken Rigatoni, sautéed chicken, mushrooms, roasted artichokes, Spanish onion and creamed basil pesto

18 **27**

Prawn Risotto (GF) lemon and caper marinated prawns, sautéed leek, roasted Roma tomatoes, broccoli, saffron and fried shallots

19 **28**

Agnolotti, spinach and ricotta filled jumbo agnolotti with roasted pumpkin, pancetta, capers, pine nuts and currants in beurre noisette with rocket and hazelnuts

18 **27**

Duck Risotto (GF) braised duck, roasted pumpkin, sautéed mushrooms, Spanish onion and spinach finished with porcini butter

18 **27**

Linguine Marinara with mussels, prawns, calamari, scallops and fresh fish with garlic and extra virgin olive oil
or Pescatore, with Napoli sauce

- **32**

Mains

Fish (GF) market fresh fillet of fish with creamed leek and potato mash, char grilled asparagus, zucchini, pickled shallot, tarragon and a tomato, capsicum and Pernod sauce	See Specials
Chicken Breast (GF) roasted chicken breast, pumpkin risotto, creamed pine nut sauce, buttered green beans, roasted red peppers, shallots and endive	32
Lamb Loin and Croquette (GF) char grilled loin of lamb and braised lamb shoulder croquette, smoked eggplant puree, roasted cherry tomatoes, pickled shallots and rocket leaves	35
Pork Belly (GF) braised and roasted pork belly with Dutch carrots, du puy lentil ragu, apple, celery and iceberg remoulade	34
Eye Fillet (GF) 200gm char grilled with spiced sweet potato, rocket, watercress, radish and seeded mustard vinaigrette, red wine onion jam and red wine jus	See Specials

Sides to Share

Tuscan Kale (GF) (V without Pancetta) with sautéed Pancetta, cannellini beans and Spanish onion	8.5
Polenta Chips (GF) (V) with tomato chutney	8.5
Creamed Savoy Cabbage (GF) (V) shredded cabbage sautéed with garlic and finished with parmesan cream and pumpkin seed crumble	8.5
Desiree Potatoes (GF) (V) fried wedges of potato seasoned with garlic and rosemary	8.5
Endive salad (GF) (V) with shaved carrot and fennel, roasted Kalamata olives and seeded mustard vinaigrette	8.5
Iceberg Salad (GF) (V) shredded leaves with cucumber, toasted sesame seeds, fried shallots and lemon vinaigrette	8.5
Rocket Salad (GF) (V) with shaved parmesan, olive oil and balsamic reduction	8.5
Chips (GF) (V) with aioli	8.5

Desserts

Chocolate Fondant Pudding	14
With raspberry coulis, white chocolate and raspberry crumb and vanilla bean ice cream	
Maple Pecan Pie	14
with mocha anglaise, salted caramel ice cream and candied pecans	
Orange Almond Cake (GF)	14
with chocolate mousse, jellied orange segments and star anise caramel	
Tira Mi Su	14
with mocha anglaise and mille feuille wafer	
Chai Panna Cotta (GF without shortbread)	14
with macadamia shortbread, strawberry sorbet and banana gel	
Sticky Date and Ginger Pudding	14
with orange butterscotch sauce and vanilla bean ice cream	
Apple, strawberry and hazelnut puffed grain crumble (GF)	14
With salted caramel ice cream	

Dessert Wine

De Bortoli Noble One Botrytis Semillon	glass	12.5
	half bottle	47.5

Fortified Wine

Pfeiffer Topaque (formerly Tokay)	glass	8
Pfeiffer Muscat	glass	8
Galway Pipe Fine Old Tawny Port	glass	8

Cheeses

Select one, two or three 50gm cheese portions from the list below, all served with muscatels, quince paste, fresh pear and waterwheel wafers

One 50gm Cheese portion	13
Two 50gm Cheese portions	20
Three 50gm Cheese portions	28

BLUE - Crozier (Tipperary, Eire)

A pasteurised sheep's milk cheese has a beautiful soft velvety texture with a mild yet sweet flavour. Aged for 8-14 weeks.

MANCHEGO - Queso (La Mancha, Spain)

A Semi-hard cheese aged for twelve months. Manchego is the most popular ewe's milk cheese in Spain.

CHEDDAR - Healey's Pyengana Cheddar (Tasmania)

Matured for a minimum of 12 months, the result is a fine textured crumbly body, with a subtle flavour of herbs, pasture and a hint of honey.

BRILLET SAVARIN - Will Studd (Bourgogne, France)

French origin triple cream cheese made from full cream milk and added cream. Aged for 5 to 6 weeks.