the living room

Appetisers

Garlic Turkish Bread — **15**

Fresh Turkish bread with butter, olive oil and balsamic — **6**

... add a dip...

- **Smoky Eggplant** with crispy bacon and olive oil (gf) — **8**
- **Ricotta and green onion pesto** with olive oil and toasted sunflower seeds (gf) — **8**

Sicilian Olives (gf) (veg) warmed with smoked almonds, garlic, rosemary and chilli. — **15**

Tomato Bruschetta (veg, vegan without mozzarella) — **16**
toasted ciabatta with Roma tomato and Spanish onion salsa, buffalo mozzarella, basil, olive oil and balsamic reduction.

Oysters Natural (gf)(A) with lemon and mignonette. — **4.5 each**
Oysters Kilpatrick (gf)(A) grilled with bacon and BBQ sauce. — **6 each**

Entrees

	Entree	Main
Baked Scallops (I) with beurre noisette, crushed peas and cauliflower mornay, finished with parmesan and pancetta pangrattato.	**24** (3)	**35** (5)
Calamari (gf) (I) crusted calamari, lemon pepper seasoning, rocket, lemon vinaigrette and tartare sauce.	**26**	**36**
Zucchini and Potato Fritters (3), served with whipped ricotta, rocket and capsicum and tomato relish.	**21**	**Extra piece 5 each**
Falafel Salad (gf) crispy falafel with roasted pumpkin, avocado, rocket, honey sherry vinaigrette and toasted pepitas and sunflower seeds, finished with lemon tahini.	**26**	
Chicken and Mango Salad (gf) charred bbq marinated chicken thigh with mango, avocado, cucumber, mint, basil and rocket, finished with lime dressing.	**28**	

A Surcharge of 10% applies on Public Holidays. Thank You

Pasta & Risotto

All pasta is handmade by **Agresta Prima Pasta** and is preservative free.

GLUTEN FREE PENNE pasta is available as a substitute for all pasta and risotto dishes

	Entrée	Main
Gnocchi Pesto (veg) with sauteed peas, asparagus, zucchini and spinach, finished with basil pesto cream and smoked almonds.	**28**	**38**
Rigatoni Beef Ragu sautéed mushrooms, tomato, spinach, garlic and rosemary with red wine braised beef shin ragu and Napoli sauce.	**29**	**39**
Rigatoni Pancetta sautéed pancetta, red onion, capsicum and tomatoes, with garlic, chilli and herbs, finished with Napoli and olive oil.	**28**	**38**
Risotto Chicken (gf) sauteed chicken, leek, asparagus, mushrooms and garlic, finished with truffle butter and parmesan.	**28**	**38**
Prawn Ravioli (M) filled with ricotta, prawn and bisque, served with sauteed tiger prawns, garlic and tomatoes, finished with lemon beurre blanc and rocket.	**29**	**39**
Linguine Marinara (M) sautéed prawns, calamari, scallops, fresh fish and mussels with garlic and white wine, finished with butter, parsley, and extra virgin olive oil.	**-**	**45**
Linguine Pescatore (M) sautéed prawns, calamari, scallops, fresh fish and mussels with garlic, chilli, and white wine, finished with Roma tomatoes, Napoli sauce and extra virgin olive oil.	**-**	**45**

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Mains

Wild Caught Barramundi Fillet (gf) (A) served with Colcannon, char-grilled asparagus, roasted cherry tomatoes and lemon beurre blanc. **46**

Pork Belly (gf) blackened pork belly with roasted pumpkin puree, Savoy remoulade, rosemary roasted apples, crackle and jus. **45**

Lamb Loin (gf) char-grilled with smoky eggplant puree, buttered leek, asparagus and peas, finished with sauce romesco and rosemary jus. **45**

Chicken Breast (gf) oven roasted, with char-grilled chorizo, sweet corn puree, sweet and sour red peppers, smoked almonds and chicken jus. **43**

Grass Fed Gippsland Eye Fillet (200g) (gf) served with creamed potato mash, sauteed broccolini, tarragon butter and red wine jus. **55**

Sides to Share

Sambal Cauliflower (gf, veg) crispy fried sambal chilli marinated cauliflower served with lime yoghurt. **15**

Polenta Chips (gf, veg) with tomato and capsicum relish. **15**

Charred Broccoli (gf, veg w/o anchovies) (I) with lemon tahini, smoked almonds and white anchovies. **15**

Triple Cooked Potatoes (gf, veg) fried Kipfler potatoes with garlic and rosemary seasoning. **15**

Rocket Salad (gf, veg) with apple, parmesan, walnuts, and honey sherry dressing. **15**

Green Beans (gf, veg) sauteed with garlic, onion, tomato and lemon, finished with olive oil. **15**

Chips (veg) with aioli. **12**

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Desserts

Chocolate Basque cheesecake (gf) with pistachio shortbread base, sour cherry compote and vanilla bean mascarpone.	**17**
Passionfruit Tart(gf) with shortbread base, blueberry compote, vanilla bean ice cream and almond bread.	**17**
Sticky Date Pudding steam baked ginger and cinnamon spiced date pudding finished with butterscotch sauce and vanilla bean ice cream.	**17**
Sorbet (gf) raspberry, mango and lemon with shortbread crumb, fresh strawberries and almond bread.	**17**
Tira Mi Su coffee-soaked sponge fingers layered with Frangelico and Kahlua mascarpone cream with chocolate sauce and chopped chocolate.	**17**
Affogato Shot of espresso served with vanilla bean ice cream.	**12**
Irish Coffee Black coffee, Irish whisky, sugar and cream, for the coffee lover who likes to take things to the edge.	**20**

Kids Menu **(for children under the age of 12)**

Grilled Chicken (gf) with chips and salad.	**14**
Battered Flathead with chips and salad.	**16**
Fried Calamari (gf) with chips and salad.	**14**
Rigatoni Pasta (veg) with Napoli sauce.	**14**
Rigatoni Pasta (veg) with cream and mushrooms.	**14**
Grilled steak (gf) with chips and salad.	**20**
Vanilla Ice Cream (gf, veg) with chocolate, caramel, vanilla or strawberry topping.	**7**

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