



# the living room

## Appetisers

<b>Garlic Turkish Bread</b>	<b>15</b>
<b>Fresh Ciabatta bread</b> with butter, olive oil and balsamic ... add a dip...	<b>6</b>
- <b>Roasted pumpkin and maple bacon</b> with toasted sunflower seeds and olive oil (gf)	<b>8</b>
- <b>Roasted red pepper pesto</b> with olive oil and crumbled feta (gf)	<b>8</b>
<b>Sicilian Olives (gf) (veg)</b> warmed with roasted almonds, garlic, rosemary and lemon.	<b>15</b>
<b>Tomato Bruschetta (veg, vegan without mozzarella)</b> toasted ciabatta with Roma tomato and Spanish onion salsa, buffalo mozzarella, basil, olive oil and balsamic reduction.	<b>16</b>
<b>Oysters Natural (gf)</b> with lemon and mignonette.	<b>4.5 each</b>
<b>Oysters Kilpatrick (gf)</b> grilled with bacon and BBQ sauce.	<b>6 each</b>

## Entrees

	<b>Entree</b>	<b>Main</b>
<b>Baked Scallops</b> with cauliflower cream, tarragon butter and hazelnut pangrattato. (Entrée 3 scallops, Main 5 Scallops)	<b>24</b>	<b>35</b>
<b>Mushroom Croquettes</b> truffled mushroom croquettes (3) with cauliflower aioli, frisée lettuce and pomegranate molasses.	<b>21</b>	<b>Extra piece 5 each</b>
<b>Baccalà Fritters</b> salted cod, potato and spring onion fritters (3), served with tomato salsa, rocket and pickled fennel.	<b>21</b>	<b>Extra piece 5 each</b>
<b>Calamari (gf)</b> crusted calamari, lemon pepper seasoning, rocket, lemon vinaigrette and tartare sauce.	<b>26</b>	<b>36</b>
<b>BBQ Chicken (gf)</b> char grilled marinated chicken thigh with lime yoghurt, rocket, shaved savoy cabbage, avocado, mint, basil and sweet and sour dressing.	<b>26</b>	

## 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
<b>Gnocchi Pumpkin (veg)</b> sautéed pumpkin, leek and garlic, finished with butternut cream, crumbled goat cheese and toasted walnuts.	<b>28</b>	<b>38</b>
<b>Rigatoni Veal Ragù</b> sautéed red onion, pumpkin, green olives, garlic and rosemary with white wine braised veal ragù.	<b>29</b>	<b>39</b>
<b>Rigatoni Chicken</b> sautéed chicken, Spanish onion, mushrooms and spinach, finished with cream and basil pesto.	<b>28</b>	<b>38</b>
<b>Risotto Truffle (gf)</b> sautéed mixed forest mushrooms with garlic and sage, finished with truffled butter.	<b>28</b>	<b>38</b>
<b>Prawn Ravioli</b> filled with ricotta, prawn and bisque, served with sautéed tiger prawns, garlic and capers, finished with lemon tomato beurre blanc and spring onions.	<b>29</b>	<b>39</b>
<b>Linguine Marinara</b> sautéed prawns, calamari, scallops, fresh fish and mussels with garlic and white wine, finished with butter, parsley, and extra virgin olive oil.	-	<b>45</b>
<b>Linguine Pescatore</b> 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.	-	<b>45</b>

## Mains

<b>Wild Caught NT Barramundi Fillet (gf)</b> pan roasted served with sauteed silver beet, lemon ricotta, roasted cherry tomatoes and saffron tarragon beurre blanc.	<b>46</b>
<b>Pork Cotoletta</b> crumbed pork cutlet with lemon, pancetta and rosemary with cranberry and savoy slaw, finished with charred lemon and green peppercorn jus.	<b>45</b>
<b>Lamb Shank</b> red wine braised lamb shank, horseradish potato mash, roasted beetroot, turnips and minted salsa verde.	<b>45</b>
<b>Duck leg Nicoise (gf)</b> confit duck leg with salt baked Kestrel potatoes, roasted cherry tomato, green beans, quail egg, olive tapenade and frisée, finished red currant jus.	<b>45</b>
<b>Grass Fed Gippsland Eye Fillet (200g) (gf)</b> served with baked Russet Burbank potatoes, tarragon butter, watercress and red wine jus.	<b>55</b>

## Sides to Share

<b>Sambal Cauliflower (gf, veg)</b> crispy fried sambal chilli marinated cauliflower served with lime yoghurt.	<b>15</b>
<b>Polenta Chips (gf, veg)</b> with oregano seasoning and smoked paprika aioli.	<b>15</b>
<b>Charred Broccoli (gf, veg w/o anchovies)</b> with lemon tahini, smoked almonds and white anchovies.	<b>15</b>
<b>Triple Cooked Potatoes (gf, veg)</b> fried Russet Burbank potatoes with garlic and rosemary seasoning.	<b>15</b>
<b>Rocket Salad (gf, veg)</b> with apple, parmesan, walnuts, and honey sherry dressing.	<b>15</b>
<b>Endive Salad (gf, veg)</b> with French dressing, shaved fennel and orange.	<b>15</b>
<b>Chips (veg)</b> with aioli.	<b>12</b>

## Desserts

<b>Chocolate Hazelnut and Pear Torta (gf)</b> with vanilla bean pear puree, salted caramel ice cream and pear crisp.	<b>17</b>
<b>Lemon Tart(gf)</b> with shortbread base, blueberry compote, vanilla bean ice cream and lemon meringue chard.	<b>17</b>
<b>Sticky Date Pudding</b> steam baked ginger and cinnamon spiced date pudding finished with butterscotch sauce and vanilla bean ice cream.	<b>17</b>
<b>Gelato (gf)</b> raspberry, mango and salted caramel with shortbread crumb, fresh strawberries and almond bread wafers.	<b>17</b>
<b>Tira Mi Su</b> coffee-soaked sponge fingers layered with Frangelico and Kahlua mascarpone cream with chocolate sauce and chopped chocolate.	<b>17</b>
<b>Affogato</b> Shot of espresso served with vanilla bean ice cream.	<b>12</b>
<b>Irish Coffee</b> Black coffee, Irish whisky, sugar and cream, for the coffee lover who likes to take things to the edge.	<b>20</b>

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

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