



the living room

Appetisers

Garlic Turkish Bread	15
Fresh Ciabatta bread with butter, olive oil and balsamic ... add a dip...	6
- Roasted pumpkin and maple bacon with toasted sunflower seeds and olive oil (gf)	8
- Roasted onion and confit garlic pesto with olive oil and toasted pepitas (gf)	8
Sicilian Olives (gf) (veg) warmed with smoked almonds, garlic, rosemary and chilli.	15
Tomato Bruschetta (veg, vegan without mozzarella) toasted ciabatta with Roma tomato and Spanish onion salsa, buffalo mozzarella, basil, olive oil and balsamic reduction.	16
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 Florentine (I) with wilted spinach, butter and garlic, finished with parmesan mornay and a dill and tarragon pangrattato. (Entrée 3 scallops, Main 5 Scallops)	24	35
Mushroom Croquettes (3) truffled mushroom croquettes with aioli, frisée lettuce and pomegranate molasses.	21	Extra piece 5 each
Potato and Onion Fritters (gf) (3) , served with bacon and tomato jam, rocket and pickled fennel.	21	Extra piece 5 each
Calamari (gf) (I) crusted calamari, lemon pepper seasoning, rocket, lemon vinaigrette and tartare sauce.	26	36
BBQ Chicken (gf) char grilled marinated chicken thigh with lemon tahini, rocket, shaved savoy cabbage, avocado, mint, basil and sweet and sour dressing.	26	

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 Pumpkin (veg) sautéed pumpkin, leek and garlic, finished with butternut cream, crumbled goat cheese and toasted walnuts.	28	38
Rigatoni Lamb Ragu sautéed mushrooms, tomato, spinach, garlic and rosemary with white wine braised lamb ragu and Napoli sauce.	29	39
Rigatoni Chicken sautéed chicken, Spanish onion, sundried tomatoes, roasted pumpkin, garlic and herbs, finished with spinach, pumpkin puree and parmesan.	28	38
Risotto Mushroom (gf) sauteed mixed forest mushrooms, Spanish onion and spinach, finished basil pesto.	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

Mains

- Wild Caught Barramundi Fillet (gf) (A)** served with Sicilian Caponata salad of roasted eggplant, yellow capsicum, red onion, celery and green olives with a zesty tomato and caper emulsion, finished with golden raisins and pinenuts. **46**
- Pork Belly (gf)** roasted served with sweet and sour braised red cabbage, parsnip puree, and roasted apple, finished with cider jus. **45**
- Lamb Shank (gf)** tomato, rosemary and white wine braised lamb shank, served with soft polenta and roasted cacciatore salsa, finished with gremolata. **45**
- Duck A L'Orange** roasted duck breast served with creamed porcini barley, char grilled broccolini and balsamic onions, finished with orange glazed jus **45**
- 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 Russet Burbank potatoes with garlic and rosemary seasoning. **15**
- Rocket Salad (gf, veg)** with apple, parmesan, walnuts, and honey sherry dressing. **15**
- Brussel Sprouts (gf, veg without bacon jam)** oven roasted with butter and garlic, finished with bacon jam and lemon tahini. **15**
- Chips (veg)** with aioli. **12**

Desserts

- Apple and Rhubarb Crumble (gf)** with coconut and almond crumble, salted caramel ice cream and apple crisp. **17**
- Lemon Tart(gf)** with shortbread base, blueberry compote, vanilla bean ice cream and lemon meringue shard. **17**
- Sticky Date Pudding** steam baked ginger and cinnamon spiced date pudding finished with butterscotch sauce and vanilla bean ice cream. **17**
- Gelato (gf)** raspberry, mango and salted caramel with shortbread crumb, fresh strawberries and almond bread wafers. **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**