



the living room

Appetisers

Warm Garlic Turkish Bread	8
Warm Turkish bread (v, vegan, gf bread optional) served with extra virgin olive oil and balsamic reduction.	8
... add one or two dips	
- Green onion and ricotta (gf)(v)	4
- Roast pumpkin and dukkah (gf)(v)(vegan)	4
Mount Zero Olives (gf)(v)(vegan) warmed mixed olives with rosemary, garlic, and a touch of chilli.	9
Crumbed olives (gf) Jumbo green olives stuffed with chorizo sausage, crumbed, and fried, served with a sweet red pepper relish.	12
White Anchovies (gf) Italian white anchovies with fresh tomato, olive oil, lemon and dill salsa and char-grilled multigrain sourdough.	21
Tomato Bruschetta (v) toasted ciabatta with sliced Roma tomatoes, buffalo mozzarella, basil, olive oil and balsamic reduction.	14
Oysters Natural (gf) with lemon.	3.5 each
Oysters Kilpatrick (gf) grilled with bacon and bbq sauce.	4 each

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

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	6.5

Entrees

Entree Main

Goat Cheese Souffle (v) twice baked, served with grilled Turkish bread, curly endive, apple, roasted hazelnuts, and pomegranate molasses.

19 -

Scallops (gf) pan seared scallops with cauliflower and blue cheese puree, spiced sweet potato, walnuts, pickled cucumber, celery, shredded savoy, and apple cider vinaigrette.

22 33
4 scallops 7 scallops

Tiger Prawns (gf) pan fried Qld Tiger prawns served with olive oil confit Spanish onion and capsicum, finished with shredded savoy, pickled cucumber, apple, coriander, and mint.

22 33
5 prawns 8 prawns

Calamari (gf) Polenta crusted calamari seasoned with lemon pepper, served with tartare sauce, rocket, pickled cucumber and sweet tomato vinaigrette.

21 31

Fritters (gf, v, vegan without yoghurt) Zucchini, sweet potato and cabbage fritters served with tomato Kasundi, minted yoghurt, apple, and rocket.

18 26

Sambal Cauliflower (gf, v, vegan without yoghurt) fried Sambal crusted cauliflower, roasted pumpkin, quinoa, toasted cumin spiced chickpeas, avocado, rocket, and minted yoghurt.

18 26

Chicken Salad (gf) Za'atar spiced shredded chicken breast with roasted pumpkin, avocado, asparagus, sundried tomatoes, quinoa, and rocket, finished with lemon and dill vinaigrette

19 28

Pasta & Risotto

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

	Entrée	Main
Gnocchi Pumpkin (v) sauteed Spanish onion, zucchini and garlic with peas and spinach, finished in a creamed rosemary roasted pumpkin sauce.	21	31
Gnocchi Chicken sauteed chicken, garlic, mushrooms, caramelised onion and broccoli, finished with goat's curd and toasted hazelnuts.	22	32
Rigatoni Calamari sauteed calamari, garlic, sambal, Spanish onion, capsicum, and Roma tomatoes, finished with spinach, Napoli and olive oil.	22	32
Rigatoni Lamb Stroganoff sauteed lamb loin with garlic, herbs, spices, mushrooms, caramelised onion and peas, finished with sour cream and parsley.	22	32
Rigatoni Prawn sauteed prawns with white anchovies, garlic, chilli, Spanish onion, zucchini, and cherry tomatoes, finished with basil pesto.	24	34
Fettuccine Bacon sauteed bacon, mushrooms, caramelised onion, and green peas, finished with a truffled cream sauce.	21	31
Risotto Veal (gf) sauteed leek and asparagus with a spiced white wine braised veal ragu, finished with sage butter.	22	32
Risotto Ratatouille (gf) (v) sauteed garlic and chilli with roasted Spanish onion, capsicum, zucchini, eggplant, and Roma tomatoes, finished with rosemary butter.	20	30
Fettuccine Marinara sautéed prawns, calamari, scallops, fresh fish and mussels in garlic butter with white wine and extra virgin olive oil. or Pescatore , with Napoli sauce	-	37

Mains

Barramundi (gf) Northern Territory wild caught barramundi with lemon and thyme braised leek risotto, Roma tomato confit, roasted green olives and pickled radish.	38
Seafood Marinara Salad (gf) sautéed prawns, calamari, scallops, fish, mussels with tomatoes, capers, garlic, white wine, and butter, finished with rocket, cucumber, and pickled red onion.	37
Duck Breast (gf) roasted duck breast, buttered potatoes, leek and silver beet, creamed cauliflower puree, orange spiced sour cherries and red wine jus	38
Lamb Loin (gf) char grilled loin of lamb, za'atar roasted pumpkin with pearl cous cous, charred asparagus, sweet and sour red peppers and red wine jus.	38
Pork Cutlet (gf) char grilled pork cutlet, pumpkin and sage puree, sauteed green beans, apple and currant chutney, pork crackle and red wine jus.	38
Grass Fed Gippsland Eye Fillet (200g) (gf)	45
Scotch Fillet (300g) (gf)	45
Char-grilled with Paris mash, sauteed broccolini, red wine onion jam and red wine jus.	

Sides to Share

Cauliflower (gf, v) crispy fried Sambal marinated cauliflower served with mint yoghurt.	9
Polenta Chips (gf, v) with tomato chutney.	9
Seasonal Greens (gf, v) sauteed seasonal green veg in garlic and olive oil, finished with fried shallots.	9
Desiree Potatoes (gf, v) fried potatoes with rosemary and garlic seasoning.	9
Pumpkin Quinoa Salad (gf, v) roasted pumpkin, quinoa, savoy cabbage, pickled cucumber and apple, cashews, mint and coriander, finished with pomegranate molasses.	9
Rocket Salad (gf, v) with apple, parmesan, roasted walnuts and honey sherry dressing.	9
Chips (gf, v) with aioli.	9

Desserts

Lemon Mascarpone Tart (gf) lemon curd tart with shortbread base and citrus mascarpone cream, finished with blueberry compote and strawberry sorbet.	15
Chocolate fondant (gf) baked chocolate fondant cake, date and gingerbread crumb, raspberry coulis and vanilla bean ice cream.	15
Orange Almond Cake (gf) flourless orange cake served with orange honey cardamom glaze, pecan praline and chocolate sorbet.	15
Sticky Date Pudding steam baked ginger and cinnamon spiced date pudding finished with butterscotch sauce and vanilla bean ice cream.	15
Sorbet (gf without waffle) chocolate, strawberry and lemon sorbet with pecan praline, fresh strawberries, and shards of waffle.	15
Tira Mi Su coffee-soaked sponge fingers layered with Frangelico and Kahlua mascarpone cream with chocolate sauce and chopped chocolate.	15

Cheeses

Select one, two or three 50gm cheese portions from the list below, all served with caramelised fig & quince paste, fig and walnut Rolada, sliced fresh apple with toasted fruit almond bread and gluten free wafers.

One 50gm Cheese portion	15
Two 50gm Cheese portions	23
Three 50gm Cheese portions	30

GORGONZOLA – Blue (Italy)

A crumbly cheese made from unskimmed cow's milk. Soft, sweet, with a subtle creamy texture and piquant finish.

COMTE – Gruyere (France)

Semi-hard cheese with a buttery texture and a slight piquant creamy flavour.

CHEDDAR - (England)

Milk sourced from Holstein Friesian cattle, this hard cheese is matured in wooden slabs so to attain its nutty flavour. Aged for at least 10 months.

TRIPLE CREAM – Brie (Victoria)

This cheese is made using traditional French methods. Organic cow's milk with extra cream added gives this cheese delicious creamy texture with light earthy flavour.