



the living room

Appetisers

Fresh Ciabatta bread with butter, olive oil and balsamic	6
Warm Garlic Turkish Bread	11
Warm Turkish bread (veg, vegan, gf bread available) served with extra virgin olive oil and balsamic reduction. ... add one or two dips...	11
- Ricotta and basil pesto with toasted sunflower seeds and olive oil (gf)(veg)	6
- Smoky eggplant with minted yoghurt, coriander and olive oil (gf)(veg)	6
Sicilian Olives (gf) (veg) warmed with roasted almonds, garlic, rosemary and lemon.	14
Crumbed Gruyere Polenta (veg) creamy polenta flavoured with Gruyere cheese, crumbed and fried, served with a cranberry sauce.	16
Tomato Bruschetta (veg, vegan without mozzarella) toasted ciabatta with Roma tomato and Spanish onion salsa, buffalo mozzarella, basil, olive oil and balsamic reduction.	17
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)

Grilled Chicken (gf) with chips and salad.	13
Battered Flathead with chips and salad.	15
Fried Calamari (gf) with chips and salad.	13
Rigatoni Pasta (veg) with Napoli sauce.	13
Rigatoni Pasta (veg) with cream and mushrooms.	13
Grilled steak (gf) with chips and salad.	19
Vanilla Ice Cream (gf, veg) with chocolate, caramel, vanilla or strawberry topping.	7

Entrees

	Entree	Main
Goat Cheese Souffle (veg) twice baked goat cheese souffle, rocket leaves, sliced apple, candied walnuts and pomegranate molasses.	24	-
Zucchini Flowers (gf, veg) tempura battered zucchini wedges and flowers, stuffed with lemon ricotta cheese and served with Romesco sauce.	24	34
Crumbed Scallops panko crusted Hokkaido scallops, tomato and red onion salsa and whipped lemon ricotta.	24 4 scallop	36 6 scallop
Calamari (gf) crusted calamari, lemon pepper, tartare sauce, rocket, and lemon vinaigrette.	26	36
Sambal Prawn Salad (gf) sambal chilli crusted tiger prawns with kohlrabi, apple, cucumber and endive finished with a pickled green tomato vinaigrette	26	36
Caesar Salad cos lettuce, roasted bacon, toasted croutons, parmesan cheese and white anchovies, finished with a poached egg and creamy Caesar dressing.	24	
Add Seared Salmon or Char-grilled Chicken	8	
Crispy Cauliflower (gf, veg, vegan without yoghurt) sambal chilli crusted cauliflower, tomato and capsicum relish, mint yoghurt, toasted sunflower seeds, lemon dressed endive and cucumber.	22	
Add Seared Salmon or Char-grilled Chicken	8	
Rocket Salad (gf, veg, vegan without parmesan) with apple, parmesan, candied walnuts, and honey sherry dressing.	22	.
Add Seared Salmon or Char-grilled Chicken	8	

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) roasted pumpkin with sauteed mushrooms, sundried tomatoes and green olives, finished with a pumpkin and parmesan sauce.	26	36
Gnocchi Pancetta sauteed peppered pancetta with garlic, caramelised onion and mushrooms, finished with cream and spring onions.	28	38
Rigatoni Salsiccia roasted Italian pork and fennel sausage with sauteed garlic and chilli, Spanish onions, Roma tomatoes and spinach, finished with Napoli sauce.	28	38
Rigatoni Chicken sauteed chicken breast pieces, mushrooms and sundried tomatoes, finished with basil pesto and cream.	25	35
Linguine Arrabbiata (veg) sauteed garlic, chilli and herbs with Spanish onion and Roma tomatoes, finished with Napoli sauce, rocket and olive oil.	25	35
Risotto Duck (gf) confit duck leg, caramelised onion, roasted pumpkin and peas, finished with porcini butter and parmesan cheese.	28	38
Risotto Barramundi (gf) risotto of seared barramundi pieces, garlic, capers and sambal chilli with Spanish onion, Roma tomatoes, peas and saffron, finished with lemon and dill butter.	28	38
Linguine Marinara sautéed prawns, calamari, scallops, fresh fish and mussels with garlic and white wine, finished with butter, parsley, and extra virgin olive oil.	-	40
Linguine Pescatore 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.	-	40

Mains

Wild Caught Barramundi fillet (gf) pan roasted with sauteed leek, kohlrabi and peas, roasted cherry tomatoes, lemon beurre blanc and red coral lettuce.	44
Chicken Breast (gf) oven roasted breast of chicken with goats' cheese potato mash, cacciatore salsa, rocket leaves and roasted chicken jus.	41
Duck Leg (gf) roasted confit duck leg, risotto of caramelised onion and sage, sauteed baby king oyster mushrooms, grilled asparagus and red currant jus.	44
Pork Belly (gf) braised and roasted, served with mulled red wine poached apple, cauliflower puree, savoy coleslaw and red wine jus.	44
Grass Fed Gippsland Eye Fillet (200g) (gf) Served with creamed white polenta, sauteed broccolini, caramelised onion jam and red wine jus.	51

Sides to Share

Sambal Cauliflower (gf, veg) crispy fried sambal chilli marinated cauliflower served with mint yoghurt.	14
Polenta Chips (gf, veg) with tomato and capsicum relish.	14
Sauteed broccoli (gf, veg) sauteed broccoli with garlic and macadamia butter.	14
Cocktail Potato Wedges (gf, veg) fried cocktail potato wedges with garlic and rosemary seasoning.	14
Pumpkin and Quinoa (gf) honey roasted pumpkin with quinoa, toasted pepitas and cumin seeds, finished with endive, olive oil and pomegranate molasses.	14
Rocket and Parmesan (gf, veg) with apple, parmesan, candied walnuts, and honey sherry dressing.	14
Mixed Leaf Salad (gf, veg) with French dressing and shaved parmesan.	14
Chips (veg) with aioli.	12

Desserts

Lemon Curd Cheesecake (gf) lemon curd cheesecake with shortbread biscuit base, strawberry sorbet, fresh raspberries and coconut meringue.	17
Caramel and salted chocolate ganache tart (gf) with caramelised orange crème anglaise, vanilla bean ice cream, candied orange	17
Vanilla Panna Cotta (gf) passionfruit coulis, fresh strawberries, kiwi and Persian floss.	17
Sticky Date Pudding steam baked ginger and cinnamon spiced date pudding finished with butterscotch sauce and vanilla bean ice cream.	17
Sorbet (gf without waffle, vegan without shortbread) strawberry, chocolate and lemon sorbet with white chocolate shortbread crumb, fresh strawberries, and shards of waffle.	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,	9
	20
Irish Coffee Black coffee, whisky, sugar and cream For the coffee lover who likes to take things to the edge	

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	18
Two 50gm Cheese portions	27
Three 50gm Cheese portions	36

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.

BRILLET SAVARIN (Triple Cream) – (Bourgogne, France)

A triple cream cheese made with full cream milk and added cream. Aged for 5 to 6 weeks