



the living room

Appetisers

Warm Garlic Turkish Bread	10
Warm Turkish bread (veg, vegan, gf bread available) served with extra virgin olive oil and balsamic reduction. ... add one or two dips...	10
- Roast maple pumpkin, crisp bacon, olive oil and smoked paprika (gf)	6
- Hummus, pepitas, toasted cumin, mint, coriander and olive oil (gf)(veg)	6
Mount Zero Olives (gf) (veg) warmed mixed olives with rosemary, garlic, and a touch of chilli.	13
Crumbed olives (gf)(veg) Jumbo green olives stuffed with Gorgonzola cheese, fried, and served with a sweet red pepper relish.	16
White Anchovies Italian white anchovies, Roma tomatoes, toasted Turkish bread, green olive and basil emulsion and olive oil.	24
Tomato Bruschetta (veg, vegan without mozzarella) toasted ciabatta with sliced Roma tomatoes, buffalo mozzarella, basil, olive oil and balsamic reduction.	16
Salmon and Goat Cheese Bruschetta toasted ciabatta with goat cheese curd, seared Atlantic salmon, pickled golden shallots, fried capers, and fresh herbs.	18
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	12
Battered Flathead with chips and salad	15
Fried Calamari (gf) with chips and salad	12
Rigatoni Pasta (veg) with Napoli sauce	12
Rigatoni Pasta (veg) with cream and mushrooms	12
Grilled steak (gf) with chips and salad	18
Vanilla Ice Cream (gf, veg) with chocolate, caramel, vanilla or strawberry topping	7

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

Entrees

	Entree	Main
Goat Cheese Souffle (veg) twice baked goat cheese souffle, endive, semi dried beetroot, pickled shallots, toasted hazelnuts, and truffled honey.	21	-
Tiger Prawns (gf) crispy coated tiger prawns with tomato, cucumber, mint and coriander, and a preserved orange and turmeric aioli.	27 5 prawns	37 8 prawns
Baked Scallops seared scallops on sauteed spinach and caramelised onion with a mornay sauce and gruyere cheese.	27 4 scallops	37 6 scallops
Calamari (gf) crusted calamari, lemon pepper, tartare sauce, rocket, and lemon vinaigrette.	25	35
Grilled Chorizo (gf) Char grilled chorizo sausage with pepperonata, hummus, olive oil and pomegranate molasses.	25	35
Fritters (gf, veg, vegan without yoghurt) Savoy cabbage, sweet corn and shallot fritters with roasted beetroot puree and lime yoghurt.	20	29

Salads

Crispy Cauliflower (gf, veg, vegan without feta cheese) fried Sambal chilli crusted cauliflower with lime beetroot yoghurt, feta cheese, toasted pistachios, and rocket, finished with apple cider vinaigrette.	21	
Add Seared Salmon OR Char-grilled Chicken	8	
Witlof and Rocket (gf, veg, vegan without blue cheese) witlof, rocket, radish, apple, and candied pecans, finished with blue cheese vinaigrette.	21	
Add Seared Salmon OR Char-grilled Chicken	8	
Pumpkin and Chickpea (gf, veg, vegan) roasted pumpkin, chickpeas and sundried tomatoes with rocket, pickled shallots, toasted pepitas and pomegranate molasses.	21	.
Add Seared Salmon OR Char-grilled Chicken	8	
Rocket and Parmesan (gf, veg, vegan without parmesan) with apple, parmesan, roasted walnuts, and honey sherry dressing.	21	.
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 Bacon sautéed bacon, Spanish onion and mushrooms with garlic and white wine in a truffled cream sauce, finished with spinach and parmesan.	27	37
Gnocchi Pumpkin (veg) sautéed roasted pumpkin and sundried tomatoes with garlic, herbs and smoked paprika, finished with a beurre blanc and rocket.	24	34
Spaghetti Roma (veg) sautéed leek, garlic, oregano and Roma tomatoes in a tomato beurre blanc, finished with lemon and black pepper baked ricotta.	24	34
Rigatoni Barramundi sautéed wild barramundi with garlic, capers, Roma tomatoes and peas, finished with goat cheese cream and chives.	27	37
Rigatoni Broccoli (veg) sautéed Spanish onion with garlic, chilli, mushrooms, and broccoli, finished with white wine, butter, and parmesan.	25	35
Spaghetti Prawn prawns, sautéed with garlic, chilli, Spanish onion, capsicum, and spinach, finished with a lobster bisque.	27	37
Risotto Veal (gf) risotto of veal braised in white wine, garlic, onions and spices with Roma tomatoes and asparagus, finished with tarragon butter.	27	37
Risotto Chicken (gf) risotto of herb marinated chicken, sautéed with garlic, leek, and mushrooms, finished with basil pesto and parmesan cheese.	25	35
Spaghetti Marinara sautéed prawns, calamari, scallops, fresh fish and mussels with garlic and white wine, finished with butter, parsley, and extra virgin olive oil.	-	40
Spaghetti 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 pan roasted with goat cheese and potato Paris mash and a panzanella salad of heirloom tomatoes, Spanish onion, and Kalamata olive ciabatta, finished with a caper, chervil and basil emulsion and char-grilled lemon.	43
Prawn and Calamari Salad (gf) sautéed prawns and calamari with capers, garlic, Spanish onion, and Roma tomatoes in a saffron beurre blanc, finished with lemon dressed cucumber and rocket lettuce.	43
Duck Breast (gf) roasted duck breast served with Moroccan roasted pumpkin and lentils, char grilled broccolini, honey rosemary labneh and burnt orange jus.	43
Lamb Loin and Cigar char grilled lamb loin and spiced lamb cigar with sweet potato puree, sumac roasted capsicum and Spanish onion, toasted pine nuts, orange brandied currants and red wine jus.	43
Pork Belly (gf) braised and roasted pork belly with creamed seeded mustard potato mash, scorched poached apple, savoy and kohlrabi slaw and red wine jus.	43
Grass Fed Gippsland Eye Fillet (200g) (gf)	50
Southern Ranges Scotch Fillet (300g) (gf)	58
Served with roasted Kipfler potatoes, rocket, watercress and radish salad, balsamic vinaigrette, confit shallots and red wine jus.	

Sides to Share

Sambal Cauliflower (gf, veg) crispy fried sambal chilli marinated cauliflower served with lime yoghurt.	13
Polenta Chips (gf, veg) with tomato and capsicum relish.	13
Sauteed broccoli (gf, veg) sauteed broccoli with garlic, almonds, and quinoa, finished with olive oil and fried shallots.	13
Fried Potatoes (gf, veg) fried cocktail potatoes with garlic and rosemary seasoning, finished with grated truffled pecorino.	13
Rocket and Parmesan (gf, veg) with apple, parmesan, candied walnuts, and honey sherry dressing.	13
Chips (veg) with aioli.	13

Desserts

Lemon Tart (gf) lemon curd tart with a gluten free shortbread, finished with chopped chocolate, strawberry coulis, fresh strawberries and vanilla bean ice cream.	17
Callebaut Dark Chocolate Mousse (gf) with blood orange sorbet, white chocolate shortbread crumb, honeycomb, raspberry coulis and fresh raspberries.	17
Banana Maple Cheesecake (gf without brandy snap) with caramel sauce, caramelised banana, brandy snap, chopped Belgian chocolate and candied pecans.	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) chocolate, strawberry and lemon sorbet with pecan praline, 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,	8
Irish Coffee Black coffee, whisky, sugar and cream For the coffee lover who likes to take things to the edge	19

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