



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
- Ricotta, spinach and green onion with olive oil and smoked almonds (gf)(veg)	6 6
- Beetroot hummus, toasted sunflower seeds, mint, coriander and olive oil (gf)(veg)	
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
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) 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

Entrees

	Entree	Main
Goat Cheese Souffle (veg) twice baked goat cheese souffle, endive, honey roasted pumpkin, smoked almonds, pear and pomegranate molasses.	21	-
Prawn and Ravioli crumbed skull island tiger prawn and a jumbo ravioli filled with prawn, ricotta and bisque, with lemon and tomato beurre blanc.	27	37
Seared Scallops (gf) truffled cauliflower cream, salsa verde, candied pancetta and brown butter and sherry vinaigrette.	27 4 scallops	37 6 scallops
Calamari (gf) crusted calamari, lemon pepper, tartare sauce, rocket, and lemon vinaigrette.	25	35
Salmon and Fritter (gf) smoked salmon with pan fried zucchini and savoy fritter, horseradish mayonnaise, kohlrabi, red pepper coulis and chervil.	20	29
Crispy Cauliflower (gf, veg, vegan without yoghurt) fried Sambal chilli crusted cauliflower, hummus, lime yoghurt, toasted pepitas, endive and pickled fennel.	21	
Add Seared Salmon OR Char-grilled Chicken	8	
Rocket and Parmesan (gf, veg, vegan without parmesan) with apple, parmesan, candied 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 Mushroom (veg) sauteed mixed mushrooms with garlic and sage, finished in a truffled marsala cream sauce.	27	37
Gnocchi Lamb ragu red wine braised lamb shoulder, caramelised onion, Roma tomatoes and green olives.	24	34
Rigatoni Salsiccia roasted Italian pork and fennel sausage with sauteed red onions, sundried tomatoes and spinach, finished with a creamed truffle sauce.	27	37
Rigatoni Pumpkin (veg) sauteed caramelised onion, garlic and oregano, with roasted pumpkin and spinach, finished with a goat cheese cream and toasted almonds.	25	35
Linguine Peperonata (veg) sauteed red onion, capsicum and Roma tomatoes with garlic, chilli and herbs, finished with Napoli, olive oil and rocket.	27	37
Risotto Duck (gf) confit duck leg ragu with roasted pumpkin and spinach, finished with porcini butter.	27	37
Risotto Scallop (gf) risotto of seared scallops, Spanish onion, zucchini and peas, finished with Napoli and lemon and dill butter.	25	35
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 pan roasted with sauteed baby broccoli, lemon beurre blanc, goat cheese ravioli, red pepper pesto, and toasted sunflower seeds.	43
Chicken Breast (gf) roasted chicken breast, sauteed broccolini, lemon ricotta, sage butter, caper berries and roast chicken jus.	43
Boneless Beef Rib (gf) red wine braised beef rib, with sauteed silver beet and caramelised onion, green beans, potato rosti and red currant jus.	43
Pork Cutlet (gf) Oven roasted pork cutlet with a pistachio and herb crust, Dijon mustard and potato puree, poached pear and red wine jus.	43
Grass Fed Gippsland Eye Fillet (200g) (gf) Served with Paris mash, sauteed Swiss chard, Dutch carrot, duck and shallot parfait and red wine jus.	50

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
Fennel and Frisse (gf, vegan) shaved fennel and frisse lettuce with honey roasted pumpkin, toasted pepitas, olive oil and pomegranate molasses.	
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 chocolate crumb, blueberry compote, and vanilla bean ice cream.	17
Belgium Chocolate Brownie (gf) with toasted pistachio ricotta cream, white chocolate sauce, cinnamon caramel and candied orange	17
Apple and Rhubarb Crumble braised apple and rhubarb tart with a coconut crumble top, finished with orange blossom anglaise and vanilla bean ice cream.	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) orange, strawberry 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,	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