



# DINNER MENU

## ENTRÉE

<b>DIPS (V)</b> hummus, baba ganoush & beetroot moutable, grilled sourdough	\$15	<b>KALE TABOULEH (V, VG)</b> organic kale, onion, tomato, burghul, avocado, pomegranate dressing, pita croutons	\$18
<b>CALAMARI</b> crumbed Queenscliff squid, lemon myrtle, kafir lime mayonnaise, native salad	\$18	<b>PORK BELLY</b> twice cooked chilly glazed crispy pork belly, kewpie aioli, sesame, peanut nibs	\$22
<b>OYSTERS   MINIMUM 3</b> royal Miyagi oyster served Kilpatrick or natural with lemon	\$4.50 each	<b>CAESAR SALAD</b> iceberg lettuce, Caesar dressing, shaved parmesan, bacon, garlic croutons + chicken \$5	\$20
<b>ARANCINI (V, GF)</b> tomato, bocconcini, garlic aioli, aged manchego	\$16		

## MAIN

<b>FISH AND CHIPS</b> battered and fried Corio Bay flathead, chips, homemade tartar sauce	\$24	<b>GRILLED TOFU (V, GF, VG)</b> soy & miso glazed tofu, seasonal vegetables, teriyaki sauce	\$28
<b>SALMON (GF)</b> Tasmanian salmon, seafood bouillabaisse, mashed potato, fennel & orange salad	\$35	<b>SEAFOOD LINGUINE</b> Portarlington mussels, calamari, pacific prawns, napoli, whole-wheat linguine	\$35
<b>CHICKEN</b> grilled Geelong chicken, chermoula marinade, savoy cabbage, peas, corn puree	\$32.50	<b>GNOCCHI (V)</b> house made ricotta & potato gnocchi, wild mushroom ragout, parmesan, truffle oil	\$28

## SIDES

<b>POTATO - FRIES, MASH, WEDGES</b>	\$9	<b>CHARRED FIELD MUSHROOMS (V, GF, VG)</b>	\$9
<b>GREEN BEANS (V, GF, VG)</b>	\$12	<b>BROCCOLINI WITH TOASTED ALMONDS (V, GF, VG)</b>	\$12
<b>GREEN SALAD (GF, V, VG)</b>	\$10		

## FROM THE GRILL

grilled on open flame served with fries, salad & jus

<b>T-BONE 350G</b> Southern Ranges black angus	\$42.50	<b>TOMAHAWK 1.2KG (TWO SHARE)</b> Parwan prime grass fed black angus	\$135
<b>PRIME RIB ON THE BONE 300G</b> Parwan prime black angus	\$49.50	<b>PORK CHOP 300G</b> Goulburn farmed	\$38.50
<b>PORTERHOUSE 250G</b> Gippsland grass fed	\$39.50	<b>LAMB RACK</b> Mt. Leura 3-point rack	\$47.50
<b>SCOTCH FILLET 280G</b> Gippsland grain raised	\$45.50		
<b>SAUCES</b> Diane, mushroom, pepper, béarnaise	\$2 each	<b>CONDIMENTS</b> horseradish, Dijon, English, wholegrain mustard	

## DESSERT

<b>CHOCOLATE AND RASPBERRY SEMIFREDDO</b> almond crumble, berries, clotted cream	\$18	<b>LOW FAT PANNA COTTA (V, GF)</b> vanilla bean panna cotta, macerated berries, coulis	\$16
<b>DECONSTRUCTED LEMON TART</b> meyer lemon curd, lemon sauce, burnt meringue, tart crumble	\$17	<b>CHEESE PLATTER</b> local selection of hard, soft & blue cheese, dry fruit, cracker, grissini, quince paste	\$20
<b>DARK CHOCOLATE BROWNIE</b> 57% dark chocolate brownie, walnuts, vanilla ice-cream, salted caramel sauce	\$18		

MONDAY - SUNDAY 5:30PM - 9:30PM

DIETARY GUIDE: (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN

15% SURCHARGE ON PUBLIC HOLIDAYS