

FOOD MENU

SMALL PLATES

Grilled Halloumi LG 16

Plated with olive tapenade, roasted cherry tomato & chimichurri dressing

Fried Cauliflower VG LG 14

Lightly dusted in a Mediterranean spiced rice flour, served with turmeric aioli

Bruschetta VGO 16

Grilled Turkish bread, topped with tomato, Spanish onion & basil salsa, crumbled Meredith goat's cheese & balsamic glaze

Prawn Fritters DF LG 15

Flavoured with ginger, chilli & lime served on purple slaw with nam jim dipping sauce

Bowl of Chips LG VG 12

Seasoned with rosemary sea salt, served with roasted garlic aioli & tomato relish

SHARE BOARDS

Prawn Bowl LG DF 31

12 whole prawns served chilled with cocktail sauce and lemon

Dips Board VG LGO 22

Kalamata olive tapenade & beetroot hummus served with grilled Turkish bread

Tasting Board LGO 29

A selection of menu items to taste including, pickled & marinated vegetables, cheese, cured meats, dip, grilled bread & lavosh

Nachos Grande VGO LG DFO 32

Baked layers of corn chips & Mexican cheese with jalapeños, Spanish onion & capsicum, topped with pulled chipotle spiced beef brisket, served with sides of corn & tomato salsa, guacamole & sour cream

Cheese Board LGO 27

French inspired locally made cheese comprising of mature cheddar, blue & camembert, served with muscatels, fresh pear, quince paste, lavosh & sour dough fruit loaf

MAINS

Charred Kangaroo DFO LG 34

Served with crushed herb potato, broccolini, roasted figs & cherry tomato with red wine sauce & Meredith goat's cheese

Grilled Chicken Salad LG DF 28

Served with leafy greens, pickled paw paw, carrot & red onion with a zesty lemon & herb dressing

Thai Beef Salad DF 26

Fried beef strips, served on crunchy purple slaw with Asian leaves & a sticky soy & sesame dressing

Calamari Salad LG DF 29

Crispy fried lemon pepper calamari, served with chips, slaw & nam jim dressing

Barramundi DF 32

Grilled barramundi served with a soba noodle broth, broccolini & a cucumber & coriander salsa

Buddah Bowl VG LG 26

Roasted sweet potato, brown rice & edamame pilaf, avocado, beetroot hummus, spicy fried chick peas, pickled paw paw, carrot & red onion

Add Goat's Cheese, Grilled Chicken or Grilled Tofu ... 6

Seafood Basket 34

Lemon pepper calamari, battered whiting, prawn fritter, whole chilled prawns served with chips, lemon & cocktail sauce

SIDES

Garden Salad LG VGO DFO 12

Leafy greens, cucumber, cherry tomatoes, edamame & Spanish onion topped with Meredith goat's cheese

Broccolini LG VG 10

Steamed broccolini with roasted almonds & drizzled with chimichurri

Onion Rings VG DF 8

12 Battered onion rings served with chipotle mayonnaise

Sweet Potato Fries DF LG 8

Crispy fried sweet potato fries served with turmeric & garlic aioli

FOOD MENU

STEAKS

Pure Black Angus VIC
Rump 250g LGO DFO 37
MSA graded, marble score 3+, barley fed

Cape Grim TAS
Porterhouse 300g LGO DFO 44
MSA graded, marble score 3+, 100% pasture fed

Bass Strait Gippsland VIC
Scotch Fillet 300g LGO DFO 53
MSA graded, 100% pasture fed

Sides (choose 2)
Salad, chips, crushed herb potato, slaw, broccolini, battered onion rings

Sauces (choose 1)
Dijon, red wine jus, garlic butter, creamy blue cheese sauce, chimichurri

Add Extra Side ... 4 Extra Sauce ... 3 Add Pepper Crust ... 2

BURGERS (all served with chips)

Southern Fried Chicken Burger 27
Buttermilk marinated chicken with crunchy southern style coating served on a soft bun with creamy slaw, fried jalapenos, cheddar & chipotle mayo

Beef Burger LGO DFO 26
Char grilled wagyu pattie, bacon, cheese, lettuce, tomato, caramelised onion pickles, relish & garlic aioli

Veg Burger VG LGO 26
Spiced pea & spinach veg pattie served on a soft bun with beetroot hummus, vegan cheddar, lettuce, tomato & garlic aioli

Tacos VGO 28
Marinated Barramundi or Tofu tacos layered with leafy greens, purple slaw, tomato & corn salsa & chipotle mayo

LG Bun ... 2 DF Cheese ... 1

PIZZAS 9" Base (LG Base ... 4 DF Cheese ... 3)

Roasted Garlic 17
Garlic oil, mozzarella, rosemary & sea salt

Cherry Tomato & Ham 22
Napoli base, mozzarella, shaved ham, cherry tomato with fried basil

Mushroom & Goat's Cheese VGO 26
Garlic base, mozzarella, roasted mushrooms, caramelized onions, Meredith goat's cheese & spring onion

Chicken Ranch 27
Garlic oil, mozzarella, roasted chicken, bacon, caramelized onion, shaved parmesan, ranch dressing & spring onion

KIDS

Choose from:
Grilled Steak, Grilled Chicken Tenders, Chicken Nuggets, Pasta with Napoli Sauce & Cheese, or Battered Fish 12
All served with chips & tomato sauce

Kids Ice Cream 4
With freddo frog & sprinkles

DESSERT

Sticky Date Pudding 10
with butterscotch sauce & ice cream

Apple Pie Poppers 12
with cream & maple syrup (VG optional)

Belgian Waffles 15
with maple syrup, berry compote & ice cream

Lemon Tart 10
with cream & berries

Chocolate Lava Cake 15
with choc fudge ice cream