

Dinner Menu

Starters:

Bruschetta \$14

Crispy Turkish loaf bread drizzled with balsamic glaze & topped with tomato, Spanish onion, basil, olive oil & creamy Persian feta (GFO/V)

Crusty Cob loaf \$10

Oven baked cob served with sides of garlic butter & tomato kasoundi relish (V)

Arancini balls \$16.50

Roasted pepper, corn, feta flavoured Arancini balls served with a chef's salad & hollandaise (V)

Oysters: choice of Natural - Chilli, Lime & Gin or Vietnamese dressing. \$4.50

– Served w lemon & house made seafood sauce

Mains:

Eye Fillet: \$42

Gippsland 250gm Eye fillet cooked to your liking & served with potato rosti, seasonal greens, red wine jus

Chicken: \$31

Chicken breast filled with marinated eggplant, bocconcini cheese, spinach & chorizo oven baked served with roasted new potatoes, seasonal greens & herb butter

Twice cooked pork Belly: \$29

Twice cooked pork belly served with coconut rice, Asian style slaw & a orange, pineapple jus

Salmon fillet: \$31

Salmon fillet crusted w a Macadamia, pesto & lemon crust served with crispy Arancini, greens & hollandaise sauce

Battered Fish – market price

Local sourced fresh fish, 3880 beer battered & served with chips, chefs' salad, tartare (GFO)

Lamb Rump: \$32

Slow roasted lamb rump filled with fetta, sundried tomato & spinach, wrapped in prosciutto served with a warm pearl cous cous salad & greens

Seafood Pasta: \$28

Prawns, squid, mussels & fish goujons pan fried with chilli, garlic house made Napoli sauce, served with spaghetti, lemon, parsley & shaved parmesan cheese

Risotto \$25

Pan fried pumpkin, mushroom, tomato, spinach, garlic with risotto base (V)(VG option)

Lentil Salad \$25.50

Roasted Cauliflower, beetroot, dutch carrot & pumpkin wedges served with grilled field mushrooms, dressed Fresh lentils, avocado smash & rocket (V)(VG option)

15% Surcharge applies on Public Holidays