*Dinner @ 3880*

***Starters***

***Crusty Cob Loaf*** *-Oven baked cob served with sides of garlic butter & tomato kasoundi relish ​ V​ $10 Add Cheese $12*

***Bruschetta*** *-Turkish Loaf oven baked with basil pesto, topped with cherry tomato, red onion, bocconcini cheese & drizzled with olive oil, ​GFO/V ​$16*

***Arancini balls*** *– Roast Capsicum, mozzarella & parmesan flavoured served with rich tomato passata & Aioli ​V​ $19*

***Prawn Cocktail*** *– Lime,cantelope GFO $15*

***Crumbed Bocconcini*** *– served with Aioli and chilli mayo sauce $15*

***Soup of the day*** *- $10*

***Mains***

***Gippsland 250g Eye Fillet*** *– Cooked to your liking & served with house made crispy rosti, greens & either red wine jus or café de paris butter (GFO/V). Market price*

***Gippsland 250gm Scotch fillet*** *-Cooked to your liking & served with Kilpatrick sauce chat potatoes and Vegetables (GFO/V) $60*

***Portuguese Chicken Breast*** *- Baked chicken breast filled with roasted capsicum, spinach, brie and spicey tomato coulis Served with chat potatoes (GFO) $31*

***Market Fish Special*** *– Local sourced fresh fish, 3880 beer battered or Grilled & Served with Chips & Salad - Market Price (GFO)*

***Risotto*** *– Chicken, pumpkin and sage (GFO) $28*

***Beef Brisket –*** *served with chat potatoes and vegetables (GFO) $32*

***Pork Cutlet*** *–Lemon & thyme marinated pork cutlet pan fried & served with a Waldorf salad (GFO) $32*

***Beef Brisket Ragu -*** *served with pappardelle pasta & grand pandano Parmesan $28*

***Pan Fried Salmon Fillet*** *– Pan fried salmon fillet served with a warm dressed French lentil salad, crispy pancetta, greens & orange reduction (GFO) $31*

***Roasted Vegetable Pasta*** *– Pan fried garlic with roasted pumpkin, sun dried tomatoes, mushroom, grilled eggplant, spinach, basil pesto, $26 V*

***Chef House Curry*** *– House made curry served with roti bread, rice pilaf, Greek yoghurt $28*

***White bean Chilli*** *–Slow cooked white beans with spiced roasted sweet potato, capsicum, chilli & tomato served with fluffy coconut rice & guacamole (GF/VG/V) $26*

***Grilled Veggie Stack*** *– GFO/V/VG $23*

**Red Wine Lamb Backstrap -** Served with Chat Potato and Vegetables $30

*(GFO) Gluten free option, (V) vegetarian,*

*15% Surcharge applies on all Public Holidays*