

Appetisers

<i>Crusty Cob</i>	<i>\$ 4.50</i>
<i>Crusty Cob with Balsamic Vinegar, Parmesan Oil and Homemade Dukkah</i>	
<i>Garlic or Herb Breads</i>	<i>\$ 5.90</i>
<i>Bruschetta</i>	<i>\$ 7.90</i>
<i>Traditional toasted Bread topped with Tomato, Basil, Spanish Onions and Olive Oil</i>	
<i>Mushroom</i>	<i>\$ 8.90</i>
<i>Toasted Bread topped with Creamy Garlic Mushrooms</i>	
<i>Extra- Melted Bocconcini</i>	<i>\$ 1.50</i>
<i>Trio of Dips</i>	<i>\$ 8.90</i>
<i>Toasted Breads served with Trio Dips</i>	
<i>Mezze</i>	<i>\$ 8.50</i>
<i>Warm Kalamata Olives with Chilli, Garlic and Citrus</i>	

Starters

<i>Salt and Pepper Calamari</i>	<i>\$ 14.50</i>
<i>Lightly seasoned Calamari served atop petite Garden Salad with a Balsamic Reduction</i>	
<i>Mediterranean Beef Skewers</i>	<i>\$ 14.90</i>
<i>Tender diced Beef skewered with alternating Capsicum, Mushroom and Spanish Onions</i>	
<i>Honey Chilli Prawns</i>	<i>Entree \$ 19.50 Mains \$ 29.50</i>
<i>Fresh Prawns cooked with Sweet Chilli sauce, Honey and Cream on a bed of aromatic Jasmine Rice</i>	
<i>Garlic Prawns</i>	<i>Entree \$ 19.50 Mains \$ 29.50</i>
<i>Fresh Prawns cooked with Garlic, Cream and Parsley on bed aromatic Jasmine Rice</i>	
<i>Antipasto Platter</i>	<i>\$ 15.50</i>
<i>Chef's selection of Marinated Vegetables, cold Meats and Grissini Sticks</i>	
<i>Crumb Prawns</i>	<i>Entree \$ 19.50 Main \$ 29.50</i>
<i>Crumbed Prawns served with a petite Garden Salad topped with a Chilli Lime Aioli</i>	
<i>Chilli Mussels</i>	<i>Entree \$ 15.90 Mains \$ 21.90</i>
<i>Mussels cooked in Chilli, White Wine, Garlic and Napoli sauce</i>	

Oysters

Fresh Shucked Oysters

<i>Bloody Mary and Tequila Sunrise</i>	<i>Three</i>	<i>\$8.50</i>	<i>Six</i>	<i>\$ 16.50</i>
<i>Kilpatrick</i>	<i>½ Dozen</i>	<i>\$ 17.00</i>	<i>Dozen</i>	<i>\$ 26.50</i>
<i>Fresh Oysters topped with Bacon and Worcestershire</i>				
<i>Mornay</i>	<i>½ Dozen</i>	<i>\$ 17.00</i>	<i>Dozen</i>	<i>\$ 26.50</i>
<i>Fresh Oysters topped with Spinach and Mornay sauce</i>				
<i>Natural</i>	<i>½ Dozen</i>	<i>\$ 17.00</i>	<i>Dozen</i>	<i>\$ 26.50</i>
<i>Natural Oysters accompanied by Shallots and Cabernet Vinegar</i>				
<i>Diavolo</i>	<i>½ Dozen</i>	<i>\$ 17.00</i>	<i>Dozen</i>	<i>\$ 26.50</i>
<i>Fresh Oysters topped with a Chill, Bacon and Napoli sauce</i>				
<i>Crumbed Oysters</i>	<i>½ Dozen</i>	<i>\$ 17.00</i>	<i>Dozen</i>	<i>\$ 26.50</i>
<i>Crumbed Oysters served with a Chilli Lime Aioli</i>				
<i>Thai Oysters</i>	<i>½ Dozen</i>	<i>\$ 17.00</i>	<i>Dozen</i>	<i>\$ 26.50</i>
<i>Topped with Lime, Palm Sugar, Ginger, Garlic, Coriander, Soy sauce, Fish sauce and Kecap Manus</i>				
<i>Combination plate</i>			<i>Dozen</i>	<i>\$ 26.90</i>
<i>Two of each of the above</i>				

Risotto

<i>Vegetable</i>	<i>Entree</i>	<i>\$ 14.50</i>	<i>Mains</i>	<i>\$ 18.90</i>
<i>Medley of roasted Vegetables and Pesto tossed with Arborio Rice</i>				
<i>Chicken</i>	<i>Entree</i>	<i>\$ 14.50</i>	<i>Mains</i>	<i>\$ 19.90</i>
<i>Diced Chicken with Tuscan roasted Vegetables and crumbled Feta with Arborio Rice</i>				
<i>Pumpkin</i>	<i>Entree</i>	<i>\$ 14.50</i>	<i>Mains</i>	<i>\$ 18.90</i>
<i>Roasted Pumpkin, Feta, Pine Nuts and Spinach with Arborio Rice</i>				
<i>Seafood</i>	<i>Entree</i>	<i>\$ 18.90</i>	<i>Mains</i>	<i>\$ 27.90</i>
<i>Prawns, Scallops, scored Calamari and Muscles, with a homemade Pesto and Arborio Rice</i>				

Mains

Honey Mustard Pollo *\$ 24.90*

Pan-fried Chicken Breast topped with a Honey and Seeded Mustard sauce, served with seasonal roast Vegetables

Pollo Pumpkin *\$ 26.50*

Chicken Breast stuffed with roasted Pumpkin, Feta Cheese, Spinach and fresh Herbs served with a White Wine, Thyme, Cream sauce, with seasonal roast Vegetables

Petto Di Pollo *\$ 26.50*

Chicken Breast stuffed with Sun-Dried Tomatoes, Bocconcini and Spinach, with a Rosemary Cream sauce, served with seasonal roast Vegetables

Veal Scaloppini Funghi *\$ 28.90*

Veal topped with Prawns, White Wine, Mushroom and Garlic Cream sauce, served with seasonal roast Vegetables

Gaming Platter *\$ 34.90*

Seared Venison, Crocodile, Quail and Kangaroo Medallions served with Garlic Mash and seasonal Greens accompanied with a Juniper Berry Jus

Mediterranean Lamb *\$ 33.90*

Marinated Lamb Fillet served atop a Lyonnais Onion Tart with an Orange Marmalade and seasonal Greens, garnished with a Rosemary tuille

Pork Involtini *\$ 34.90*

Pork Loin Fillet stuffed with Caramelised Onions and Braised Apples, topped with Bourbon Jus, served with seasonal roast Vegetables

Baffetti Bounty *\$ 29.90*

Beer Battered Fish, crumbed Prawns, tempura Scallops and lightly floured Calamari accompanied with Tartar sauce, Beer Battered Chips and Salad

Prime Porterhouse *\$ 32.50*

Tender Black Angus Porterhouse served with Gratin Potato and seasonal Greens, garnished with Potato Gnocchi accompanied with your choice of sauce

Eye Fillet *\$ 33.90*

Prime Aged Eye Fillet served with a Fondant Potato and seasonal Greens and Garlic Butter accompanied with your choice of sauce

Sauces

Pepper Mushroom Red Wine Bearnaise Seafood ^{Extra} *\$ 6.90*

Salads

Caesar \$ 17.90

Chicken \$ 20.90

Salmon \$ 21.90

Prawn Caesar \$ 22.90

Bed of Cos, crisp Bacon pieces, poached Egg, Anchovy Fillets, Sea Salt Croutons and Parmesan Cheese served with a homemade Caesar dressing

Moroccan, Lime Pollo \$ 20.90

Chicken Breast pieces marinated in Moroccan and Lime seasoning served with a Citrus salad

Mediterranean Lamb Salad \$ 22.90

Char-Grilled Mediterranean Lamb served with fresh Tomato, Cucumber, Spanish Onions, Mixed Lettuce and marinated Kalamata Olives

Baby Spinach \$ 7.90

Baby Spinach served with roasted Red Peppers, Kalamata Olives, marinated Feta and a Champagne Vinaigrette

Caprese \$ 8.50

Layers of fresh Tomato, Bocconcini Cheese and Basil drizzled with Olive Oil and Balsamic Vinegar

Garden \$ 7.90

Mixed Lettuce, Tomato, Cucumber, Spanish Onions and Kalamata Olives with a Balsamic Vinaigrette

Mediterranean \$ 9.90

Kalamata Olives, Spanish Onions, Cucumber, Feta and Sun-Dried Tomatoes drizzled with a Herbed Olive Oil Dressing

Sides

Garlic Mash Potato \$ 7.90

Herb Mash Sweet Potato \$ 7.90

Bowl Seasonal Vegetables \$ 7.90

Bowl Chips \$ 7.90

Deserts

<i>Paulova</i>	<i>\$13.50</i>
<i>Pavlova served with seasonal Fruit Salad and Ice-Cream</i>	
<i>Chocolate Indulgence</i>	<i>\$10.90</i>
<i>Chocolate Mud slice served with a rich Chocolate sauce with Cream and Ice-Cream</i>	
<i>Sticky Date Pudding</i>	<i>\$10.90</i>
<i>Homemade Sticky Date Pudding topped with Butterscotch sauce served with Cream and Ice-Cream</i>	
<i>Tiramisu</i>	<i>\$10.90</i>
<i>Traditional Italian recipe</i>	
<i>Strawberry Crepe</i>	<i>\$13.90</i>
<i>Crepe filled with fresh Strawberries dipped in Champagne served with Cream and Ice-Cream</i>	
<i>Strawberries Romanoff</i>	<i>\$13.50</i>
<i>Fresh Strawberries soaked in Cointreau and topped with Cream and Ice-Cream</i>	
<i>Vanilla Panna cotta</i>	<i>\$ 13.50</i>
<i>Fresh Panna Cotta served with seasonal Mixed Berries, Crumble and Ice-Cream</i>	
<i>Cheese Platter</i>	<i>\$ 14.90</i>
<i>Mercy Valley Cheddar, Gippsland Blue, Yarra Valley Brie Served with Water Crackers and seasonal Fruit</i>	

Specials Are Also Available

Refer To Your Waiter

Tea's And Coffee's

<i>Café Latte</i>	<i>\$ 3.80</i>	<i>Espresso</i>	<i>\$ 3.00</i>
<i>Cappuccino</i>	<i>\$ 3.80</i>	<i>Long Black</i>	<i>\$ 3.50</i>
<i>Hot Chocolate</i>	<i>\$ 3.75</i>	<i>Tea</i>	<i>\$ 3.00</i>
<i>Vienna Coffee</i>	<i>\$ 3.90</i>	<i>Affogato</i>	<i>\$ 4.00</i>

Mugs .30c Extra

Liqueur Coffee's

\$ 9.90

Monk's with Frangelico

Mexican with Kahlua

Irish with Jameson Irish Whiskey

Beverages

<i>Cola</i>	<i>\$ 3.60</i>	<i>Orange Juice</i>		<i>\$ 3.75</i>
<i>Diet Cola</i>	<i>\$ 4.60</i>	<i>Tomato Juice</i>		<i>\$3.75</i>
<i>Lemonade</i>	<i>\$ 3.60</i>	<i>Pineapple Juice</i>		<i>\$3.75</i>
<i>Raspberry</i>	<i>\$ 3.60</i>	<i>Apple Juice</i>		<i>\$3.75</i>
<i>Lemon Squash</i>	<i>\$ 3.60</i>	<i>San Pellegrino</i>	<i>Small</i>	<i>\$3.25</i>
<i>Chinotto</i>	<i>\$ 4.90</i>		<i>Large</i>	<i>\$ 4.90</i>

Beer

<i>Hahn Premium Light</i>	<i>NSW</i>	<i>\$ 4.20</i>	<i>Cascade Premium Light</i>	<i>Tas</i>	<i>\$ 4.50</i>
<i>Carlton Cold Filtered</i>	<i>Vic</i>	<i>\$ 5.50</i>	<i>Victoria Bitter</i>	<i>Vic</i>	<i>\$ 6.00</i>
<i>Carlton Draught</i>	<i>Vic</i>	<i>\$ 6.00</i>	<i>Pure Blonde Premium</i>	<i>Vic</i>	<i>\$ 6.50</i>
<i>Boags Premium</i>	<i>Tas</i>	<i>\$ 6.80</i>	<i>Cascade Premium Lager</i>	<i>Tas</i>	<i>\$6.50</i>
<i>Crown Lager</i>	<i>Vic</i>	<i>\$ 6.80</i>	<i>Coopers Pale Ale</i>	<i>SA</i>	<i>\$ 6.80</i>
<i>Heineken</i>	<i>Holland</i>	<i>\$ 6.90</i>	<i>Corona</i>	<i>Mex</i>	<i>\$ 7.80</i>
<i>Peroni Nastro Azzuro</i>	<i>Italy</i>	<i>\$ 7.80</i>	<i>Stella Artois</i>	<i>Bel</i>	<i>\$ 7.80</i>

Sparkling Wines

<i>Hardy's</i>	<i>The Riddle - Brut Reserve</i>	<i>Glass</i>	<i>\$ 6.00</i>	<i>\$ 20.80</i>
<i>Houghton Quills</i>	<i>Pinot Noir Chardonnay</i>			<i>\$ 23.90</i>
<i>Bennett's Lane</i>	<i>Brut Sparkling Wine</i>	<i>Glass</i>	<i>\$ 6.50</i>	<i>\$ 27.90</i>
<i>Villa Jolanda Prosecco</i>	<i>Italian Sparkling</i>			<i>\$ 39.90</i>

Port

<i>House Port</i>	<i>\$ 4.90</i>	<i>Penfolds Grandfather Port</i>		<i>\$12.90</i>
<i>Liqueur Muscat</i>	<i>\$ 4.90</i>	<i>Buller of The Rutherglen Muscat</i>		<i>\$ 8.90</i>
<i>Cognac</i>	<i>\$ 12.90</i>	<i>Tawny Port</i>		<i>\$ 6.90</i>

Sweet Wines

<i>De Bortoli Vittorio Red Lambrusco</i>			<i>Glass</i>	<i>\$ 5.90</i>	<i>\$19.90</i>
<i>Brown Brothers Crouchen Riesling</i>			<i>Glass</i>	<i>\$ 7.50</i>	<i>\$26.90</i>
<i>Brown Brothers Spatlese Lexia</i>			<i>Glass</i>	<i>\$ 7.50</i>	<i>\$26.90</i>
<i>Brown Brothers Moscato</i>			<i>Glass</i>	<i>\$ 7.50</i>	<i>\$26.90</i>
<i>Brown Brothers Moscato Rosa</i>			<i>Glass</i>	<i>\$ 7.50</i>	<i>\$ 26.90</i>
<i>Angove Nine Vines Rose</i>			<i>Glass</i>	<i>\$ 7.50</i>	<i>\$26.90</i>
<i>De Bortoli Noble One Botrytis Semillon</i>			<i>Glass</i>	<i>\$11.90</i>	<i>\$ 51.90</i>

White Wines

<i>Hardy's Reserve</i>	<i>Chardonnay</i>		<i>Glass</i>	<i>\$6.80</i>	<i>\$24.90</i>
<i>Willowglen</i>	<i>Semillon Chardonnay</i>	<i>Yarra Valley</i>	<i>Glass</i>	<i>\$6.80</i>	<i>\$24.90</i>
<i>Angove Chalk Hill Blue</i>	<i>Chardonnay</i>	<i>SA</i>	<i>Glass</i>	<i>\$ 6.90</i>	<i>\$ 25.90</i>
<i>De Bortoli Montage</i>	<i>Semillon Sauvignon Blanc</i>		<i>Glass</i>	<i>\$ 7.00</i>	<i>\$ 27.90</i>
<i>Angove Artist Series</i>	<i>Sauvignon Blanc</i>	<i>SA</i>	<i>Glass</i>	<i>\$ 7.50</i>	<i>\$ 28.90</i>
<i>De Bortoli Lorimer</i>	<i>Chardonnay</i>				<i>\$ 31.90</i>
<i>Evening Star</i>	<i>Sauvignon Blanc</i>	<i>Pettavel</i>	<i>Glass</i>	<i>\$ 8.20</i>	<i>\$ 31.90</i>
<i>Devil's Lair Fifth Leg</i>					<i>\$ 31.90</i>
<i>Annie's Lane</i>	<i>Riesling</i>	<i>SA</i>			<i>\$ 32.90</i>
<i>Swan Bay</i>	<i>Pinot Grigio</i>	<i>Drysdale</i>	<i>Glass</i>	<i>\$ 8.50</i>	<i>\$ 33.90</i>
<i>Pebble Bay</i>	<i>Sauvignon Blanc</i>	<i>NZ</i>	<i>Glass</i>	<i>\$ 8.80</i>	<i>\$ 33.90</i>
<i>Rockbare</i>	<i>Chardonnay</i>	<i>SA</i>	<i>Glass</i>	<i>\$ 9.00</i>	<i>\$ 34.90</i>
<i>Crowded House</i>	<i>Sauvignon Blanc</i>	<i>NZ</i>	<i>Glass</i>	<i>\$ 9.00</i>	<i>\$ 35.90</i>

Red Wines

<i>De Bortoli</i>	<i>Cabernet Merlot</i>	<i>NSW</i>	<i>Glass</i>	<i>\$ 6.80</i>	<i>\$ 24.90</i>
<i>Angove Chalk Hill Blue</i>	<i>Shiraz Cabernet</i>	<i>SA</i>	<i>Glass</i>	<i>\$ 6.80</i>	<i>\$ 25.90</i>
<i>Angove Artist Series</i>	<i>Cabernet Sauvignon</i>	<i>SA</i>	<i>Glass</i>	<i>\$ 6.80</i>	<i>\$ 28.90</i>
<i>Angove Artist Series</i>	<i>Merlot</i>	<i>SA</i>	<i>Glass</i>	<i>\$ 7.20</i>	<i>\$ 28.90</i>
<i>The Virginian</i>	<i>Merlot</i>	<i>SA</i>	<i>Glass</i>	<i>\$ 8.20</i>	<i>\$ 31.90</i>
<i>Devil's Lair Fifth Leg</i>	<i>Cabernet Sauvignon Merlot Shiraz</i>				<i>\$ 31.90</i>
<i>Blue Pyrenees</i>	<i>Shiraz</i>	<i>Pyrenees</i>	<i>Glass</i>	<i>\$ 8.50</i>	<i>\$ 33.90</i>
<i>Leone Cabernet</i>	<i>Sauvignon</i>	<i>SA</i>			<i>\$ 33.90</i>
<i>Swan Bay</i>	<i>Pinot Noir</i>	<i>Drysdale</i>	<i>Glass</i>	<i>\$ 8.50</i>	<i>\$ 33.90</i>
<i>Craneford</i>	<i>Shiraz</i>	<i>SA</i>	<i>Glass</i>	<i>\$ 8.90</i>	<i>\$ 34.90</i>
<i>Aldo's Block</i>	<i>Shiraz</i>	<i>SA</i>			<i>\$ 35.90</i>
<i>Aldo's Block</i>	<i>Cabernet Sauvignon</i>	<i>SA</i>			<i>\$ 35.90</i>
<i>Republic</i>	<i>Shiraz</i>	<i>SA</i>	<i>Glass</i>	<i>\$ 9.00</i>	<i>\$ 35.90</i>
<i>Connor Park</i>	<i>Shiraz</i>	<i>Bendigo</i>			<i>\$ 37.90</i>
<i>Connor Park</i>	<i>Merlot</i>	<i>Bendigo</i>			<i>\$ 37.90</i>
<i>Penfolds Seventy Six</i>	<i>Shiraz Cabernet</i>	<i>SA</i>	<i>Glass</i>	<i>\$ 9.50</i>	<i>\$ 38.90</i>
<i>Ferngrove</i>	<i>Merlot</i>	<i>WA</i>			<i>\$ 39.90</i>
<i>Willespie</i>	<i>Cabernet Sauvignon</i>	<i>WA</i>			<i>\$ 68.90</i>
<i>Sandhurst Ridge</i>	<i>Cabernet Sauvignon</i>	<i>Bendigo</i>			<i>\$ 69.90</i>

Cocktails

<p><i>Daiquiri</i> \$ 12.90 Strawberry, Bacardi, Cointreau and Lemon</p> <p><i>Caribbean Sunset</i> \$ 12.90 Vodka, Galliano, Blue Curacao and Ice-Cream</p> <p><i>Mudslide</i> \$ 12.90 Vodka, Kahlua, Bailey's and Cream</p> <p><i>Fluffy Duck</i> \$ 12.90 Advocaat, Gin, Cointreau, Orange and Cream</p> <p><i>Brandy Alexander</i> \$ 12.90 Brandy, Creme de Cacao, Cream and Nutmeg</p>	<p><i>Japanese Slipper</i> \$12.90 Midori, Cointreau and Lemon</p> <p><i>Margarita</i> \$12.90 Tequila, Cointreau and Lemon</p> <p><i>Cosmopolitan</i> \$12.90 Vodka, Cointreau, Cranberry Juice and Lime</p> <p><i>Toblerone</i> \$12.90 Frangelico, Creme de Cacao, Baileys and Cream</p> <p><i>Flaming Lamborghini</i> \$18.90 Kahlua, Sambuca Baileys and Blue Curacao</p>
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Shots

<p><i>Cowboy</i> \$ 9.90 Baileys and Butterscotch Snapps</p> <p><i>B52</i> \$ 9.90 Kahlua, Irish Cream and Cointreau</p> <p><i>Martian</i> \$ 9.90 Kahlua, Banana Liqueur and Baileys</p> <p><i>Jellyfish</i> \$ 9.90 Vodka, Baileys and Blue Curacao</p>	<p><i>Ferrero Rocher</i> \$9.90 Frangelico, Kahlua and Baileys</p> <p><i>Black and White</i> \$9.90 Black Sambuca and White Sambuca</p> <p><i>Galliano Hot Shot</i> \$ 9.90 Galliano, Coffee and Cream</p> <p><i>Jam Donut</i> \$ 9.90 Chambord, Baileys and Sugar</p>
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Mocktails

<p><i>Winnie the Pooh</i> \$ 7.50 Chocolate, Honey and Milk</p> <p><i>Lemon Lime and Bitters</i> \$ 3.90 Lemon, Lime and Bitters</p> <p><i>Cinderella</i> \$ 7.50 Lemonade, Orange and Pineapple Juice</p> <p><i>Milk Shake</i> \$ 7.50 Chocolate, Strawberry, Banana or Caramel</p> <p><i>Ice Chocolate</i> \$ 7.50 Chocolate, Ice-Cream and Milk</p>	<p><i>Aussie Sunrise</i> \$7.50 Orange, Pineapple and Cranberry Juice</p> <p><i>Pine Push</i> \$ 7.50 Pineapple, Coconut Milk and Passion Fruit</p> <p><i>Tropical Colada</i> \$ 7.50 Coconut Milk, Lemonade and Pineapple</p> <p><i>Spider</i> \$ 7.50 Cola, Raspberry, Lemon Squash, Lemonade</p> <p><i>Ice Coffee</i> \$7.50 Coffee, Ice-Cream and Milk</p>
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Tell us Your Own Cocktail, Shot Mix or Mocktail and We'll Make it for you if Possible