

» Express Menu

- » Seafood linguini with king prawns, calamari strips, mussel in shell, baby octopus and smoked salmon tossed in a light garlic olive oil \$19.5
- » Beer battered whiting filet served with crispy greens, chips, lemon and tartar sauce \$21.5
- » Eye fillet steak (200gm), cooked to your liking served with green peppercorn or red wine jus, grilled potato medallion, roasted red capsicum, zucchini and sweet potato \$23.5

» Entrée

- » Home made duck, quail, chicken and turkey terrine with pink peppercorns accompanied by Cumberland sauce \$18.5
- » Coulibiac - Scallop, King prawn, Oyster, mussel meat, chantrelle and brown mushrooms with risotto \$19.5
- » Pear, apple, celery, nectarine and rocket salad dressed in bees honey vinegar with a hint of dried chilli \$14.90
- » Salmon Quattro - Carpaccio, cured, smoked and poached quenelle with wasabi hollandaise and green chilli plum jam \$19.5
- » Sautéed garlic marinated calamari strips and salt & pepper squid curls on crispy garden greens with dark plum & tartar sauce \$17.0

» Main Courses

- » Prime beef rib eye steak (350gm) - cooked to your liking, rustic half potato, grilled prawn and bacon knot with green peppercorn or red wine jus \$34.50
- » Lamb double cutlet (2) - roasted red capsicum jus and potato oblong ring with asparagus and bell pepper batons \$33.5
- » Chicken breast baby fillets (2) - sandwiched with prosciutto, fresh sage, on semolina custard with assorted mushroom compote \$29.5
- » Pan seared Fish filet - light paprika cream sauce, crushed potato ring with shallots, garlic and fresh herbs \$32.5
- » Honey pork cutlet - grilled, caramelised pineapple ring served with hoisin, plum and five spice sauce \$30.5
- » Vegetarian - oven baked vegetable cutlet made with roasted purple eggplant, white fennel, kumara, potato, & pumpkin served with a duo of roasted red capsicum & water cress sauces \$24.0

» Sides

- » Sautéed baby spinach, bok choy & broccolini, with a hint of cracked black pepper & white onion sauce \$8.0
- » Fried fat chips with garlic aioli \$8.0
- » Roasted herb & garlic potatoes \$8.0
- » Wild rocket leaves topped with freshly shaved parmesan, cracked black pepper, olive oil & balsamic vinegar \$8.0
- » Fresh tomato, Spanish onion, crispy cucumber, celery, red capsicum, olives & feta cheese salad with a light drizzle of tangy balsamic oil \$8.0

» Dessert

- » Mille feuille – pastry leaves filled with crème patisserie and dusted with icing sugar and pistachio nougat \$15.5
- » Home made crème caramel served with grilled fresh fruits and ice cream \$14.0
- » Trio of petit fours – dark, light and white chocolate served with hazel nut mousse and almond crisps \$15.0
- » Cheese board for two – three varieties consisting of Maffra mature cheddar, Tarago River Gippsland blue & Farm house Maffra brie served with walnut bread, lavosh, dried fruits & quince paste \$24.0