

Lunch

Fries, sweet chilli mayonnaise	\$8	Bread rolls	\$6
Greek salad	\$8	Flatbread	
	\$5		
Green leaf/herb salad	\$6	Winter greens	\$8
Garlic/cheese pizza	\$7		

Regional produce plate: \$20

House smoked trevally, braised pork belly, marinated fetta, tomato and basil gazpacho, pickled mussels, smoked leg ham, goat's cheese filo, marinated olives *

Ocean tasting plate: (serves 2) \$35

Battered flake, Southern spiced calamari, seared prawn cutlets *

Dips and bread: (serves 2)

\$20

Beetroot and orange, Indian carrot, goat's cheese and green pea, Flatbread V

Oysters: ½ doz. Of this week's best Australian oysters: D/G

Natural \$16

Kilpatrick

\$18

Soups - chowder \$19

- Thai vegetable \$12

- smoked ham hock & potato \$15

Pizza topped with pickled eggplant, Meredith fetta, Pt. Lonsdale tomatoes, basil & black olives \$16

Chicken baguette, Local bacon, tomatoes & lettuce \$16

Housemade King Island beef burger, beetroot relish, onion, smoked cheddar cheese \$16

Chicken parmigiana, house crumbed chicken breast topped with cheese, Istra leg ham & tomato fries and salad \$22

Tasmanian lamb shank, mushroom braise, baked chats, crusty bread \$25

King Island Beef House cut chips, charred vegetables, Dijon mustard

-Scotch fillet \$25

-Eye fillet \$32

King George Whiting in crispy batter with fries, salad & tartare

\$20

Risotto of Queensland prawns, pumpkin, leek & coriander \$28

Fettucine, selection of Australian seafood, white wine, butter, herbs \$25

Farmed Tasmanian salmon, in the steamer with green vegetables, rice noodles & pomegranate \$27

Selection of daily fish to be served with root vegetables, caper mayonnaise & lemon dressed rocket – choose from today's selection

Bouillabaisse, Australian seafood, Pernod, tomato, mild chilli, saffron stock \$36

Seafood Platter, selection of ocean items served with salad, fries

\$50/\$90

and condiments *

Dessert

Menu of desserts & cheeses available on request

Full range of cakes & coffee available at the bar

V vegetarian, D dairy free, G gluten free, * can be modified to suit gluten free

Drink

Sparkling:

Hardy's Brut Reserve glass 6 bottle 25

Yellowglen Vintage 32

Chandon NV Yarra Valley 8.5 40

Champagne:

Veuve Clicquot 120

Aromatics:

Wolf Blass Traminer Riesling SA 6.5 29

Mt Moriac Pinot Gris Geelong Vic 36

Innocent Bystander Pinot Gris Y/Valley 9 40

Swan Bay Sauv.BI Seml Bellarine Vic 36

Banks Road Dolce Gris (100/500ml) 10 45

Brokenwood Semillon, Hunter NSW

40

Sauvignon Blanc:

Hardy's Reserve SA 6 25

Kapuka Marlborough NZ 8 36

Catalina Sounds Marlborough NZ 9.5 42

Domaine Chandon Yarra Valley Vic

42

Austins Barrabool Geelong Vic 45

Bannockburn Geelong Vic 45

Dog Point NZ 49

Chardonnay:

Hardy's Premium Reserve SA 6 25

Two Heads Mornington Vic 8

36

Scotchmans Hill Bellarine Vic 10 45

Riesling:

Plantaganet Mt Barker WA 8.5 38

Pikes Clare Valley SA 42

Red varieties:

Taltarni Three Monks Cab Merlot Vic 8.5 39

Henschke Keyneton Estate SA 59

Mr Riggs Tempranillo SA 49

Merlot:

Norfolk Rise Mount Benson SA 7.5 34

Bellarine Estate "Julian's Merlot" Vic

40

Pinot noir:

Mount Moriac Surf Coast Vic 8 36

Swan Bay Bellarine Vic 36

Austins Geelong Vic 40

Scotchmans Hill Bellarine Vic 10.5 49

Cabernet sauvignon:

Hardys Reserve SA 6 25

Thorn Clark "Sandpiper" 8 36

Banks Road VIC 12 55

Katnook Estate Coonawarra SA 60

Shiraz:

Mount Moriac Surf Coast Vic 8 36

Swan Bay Bellarine Vic 36

Bellarine "Two Wives" Vic 42

Mr Riggs Gaffer SA 10 45

Scotchmans Hill Bellarine Vic 49

Selection of bottled beer:

James Boag light 5 VB 5.5

Crown Lager, Coopers Sparkling Ale, Coopers Pale Ale, 7

James Boag Premium, Cascade Premium, Cascade Stout,

Guinness, Little Creatures Pilsner, Corona, Stella Atois, 7.5

Heinekin, Asahi, Peroni Nastro Azzurro, Peroni Legerra