

## Lunch menu

### Starters

Garlic bread	\$6.50
Garlic bread with cheese	\$7.25
Soup of the day Prepared with the freshest of market ingredients	\$11.50
Insalata Caprese Buffalo mozzarella, heirloom tomato, basil jelly and citrus oil (V)	\$15.50
Selection of Tasmanian oysters	
Natural – with lemon dressing	half dozen \$15.00 dozen \$25.00
Kilpatrick – with grilled bacon and Worcestershire sauce	half dozen \$17.00 dozen \$27.00
Pomelo salsa	half dozen \$17.00 dozen \$26.00

### Caesar salad

Baby cos, traditional dressing, shaved Parmesan, anchovies, garlic croûtons and poached egg

traditional	\$16.00
with tandoori chicken	\$17.50
with grilled prawns	\$19.95

Thai marinated prawns with mango and soba noodle salad \$19.95

Salt and pepper calamari \$17.95  
with spicy mayonnaise and lemon scented oil

Baby spinach, prosciutto and goat's cheese salad \$18.50  
with honey mustard and fig dressing

### Sandwiches and Burgers

Steak sandwich in ciabatta \$21.00  
grilled beef fillet with bacon, cheese, lettuce, Spanish onion and tomato relish

Beef burger in sesame bun \$21.50  
Prime ground beef with cheese, lettuce, tomato, Spanish onion, bacon and fried egg

Texas chicken burger in sesame bun \$20.50  
Grilled chicken breast, lettuce, tomato, BBQ onion corn relish

Club sandwich \$21.00  
Toasted sandwich filled with roast turkey, egg, bacon, tomato, cheese, mayonnaise and lettuce

Cajun chicken wrap \$17.50  
with avocado, rocket and semi-dried tomatoes

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## Main Courses

Nasi Goreng Stir-fried rice with egg, shrimps, green peas, barbecue pork and spring onion, topped with fried egg and chicken satays	\$20.50
Roasted chicken breast with butter chicken sauce served with jasmine rice, raita and pappadams	\$27.50
Laska bowl Braised beef ox cheek, char sui pork with snow peas, hokkien noodles, crispy tofu and shallots	\$20.50
King George whiting and chips served with lemon and tartare sauce	\$21.00
Seared Tasmanian salmon Crab spring onion mash, grilled asparagus and semi-dried tomatoes	\$29.50
Your choice of pasta: penne, spaghetti or fettuccine Carbonara – cream, onion, pancetta, garlic sauce and shaved Pecorino, enriched with egg yolk	\$18.00
Pomodoro – tomato, basil and garlic	\$17.00
Seafood aglio e olio hot smoked salmon, king fish and scallops with spinach, garlic, chilli and olive oil scallops and salmon	\$23.50
Victorian Farm porterhouse steak 280gr	\$29.50
Victorian Farm beef tenderloin 220gr	\$34.00
Victorian Farm scotch fillet 240gr	\$28.50
Victorian Farm rib eye of beef 300gr	\$32.50
Free-range Yarra Valley chicken breast	\$27.50
All steaks and chicken are served with herbed rosti potato and charred broccolini with a choice of either red wine, mushroom, green peppercorn or béarnaise sauce.	

## Sides

French fries	\$6.50
Pan-roasted Kipfler potatoes with garlic and herbs	\$8.00
Steamed seasonal vegetables	\$6.50
Garden salad with honey mustard dressing	\$8.00
Tomato, bocconcini and rocket salad	\$8.50

## Dessert

Mississippi mud cake with pistachio ice cream and whiskey cream	\$13.50
White chocolate raspberry cheese cake with wild berry compote	\$14.00
Baked apple crumble with vanilla bean ice cream	\$13.50
Selection of Australian Farm House cheeses	\$17.00
Indulgence by Mövenpick ice cream Vanilla dream, Swiss chocolate, Caramelita, Strawberry Maple walnut, Passion fruit and mango sorbet	per scoop \$3.00
Seasonal fruit platter	\$15.50

All prices include GST

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