

Dinner menu

Starters

Garlic bread	\$6.50
Garlic bread with cheese	\$7.25
Soup of the day	\$11.50
Prepared with the freshest of market ingredients	
Insalata Caprese	\$15.50
Buffalo mozzarella, heirloom tomato, basil jelly and citrus oil (V)	
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
King fish carpaccio, hot smoked salmon and pickled beetroot	\$18.50
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	

Main Courses

King George whiting and chips	\$21.00
served with lemon and tartare sauce	
Beef burger in sesame bun	\$21.50
Prime ground beef with cheese, lettuce, tomato, Spanish onion, bacon and fried egg	
Steak sandwich in ciabatta	\$21.00
grilled beef fillet with bacon, cheese, lettuce, Spanish onion and tomato relish	
Club sandwich	\$21.00
Toasted sandwich filled with roast turkey, egg, bacon, tomato, cheese, mayonnaise and lettuce	
Nasi Goreng	\$20.50
Stir-fried rice with egg, shrimps, green peas, barbecue pork and spring onion, topped with fried egg and chicken satay	
Roasted chicken breast with butter chicken sauce	\$27.50
served with jasmine rice, raita and pappadams	
Laska bowl	\$20.50
Braised beef ox cheek, char sui pork with snow peas, hokkien noodles, crispy tofu and shallots	

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Main Courses continued

Pan-seared king fish served with shrimp, corn and pearl barley risotto	\$29.00
Seared Tasmanian salmon saltimbocca Crab spring onion mash, grilled asparagus and semi-dried tomatoes	\$29.50
Twice-cooked Berkshire pork belly with white bean and ham hock cassoulet, shaved fennel and apple salad	\$31.00
Roasted lamb loin rubbed with rosemary and garlic served with mashed potatoes, sautéed baby spinach and red wine jus	\$34.00
Fettuccine with porcini mushroom sauce, charred pumpkin and broccolini	\$21.50
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	\$23.50
Victorian Farm porterhouse steak 280gr	\$29.50
Victorian Farm beef tenderloin 220gr	\$34.00
Victorian Farms 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

Lemon and passion fruit tart	\$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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