



## *a la carte menu*

### ***Entrees***

<b>Freshly Baked Mini Ciabatta Loaf.</b>	<b>\$5.00</b>
<b>House made Duck &amp; Vegetable Spring Rolls (3) with a Ginger infused sweet chilli Dipping Sauce.</b>	<b>\$19.00</b>
<b>Trio of Seafood Plate – Natural Oysters, Smoked Salmon &amp; Garlic Prawns with a Southern Indian Mayo.</b>	<b>\$19.50</b>
<b>Roast Pumpkin, Basil &amp; Ricotta Rotolo topped with Gremolata &amp; Parmesan.</b>	<b>\$16.00 e</b> <b>\$23.00 m</b>

### ***Light Meals***

<b>Marinated Asian Style Tofu – Grilled and Fried with a Crisp Noodle Salad &amp; Pickled Ginger.</b>	<b>\$18.00</b>
<b>Caesar Salad with Parmesan Marinated Chicken, Baby Cos Lettuce, Pancetta, Grissini and White Sicilian Anchovies.</b>	<b>\$19.00</b>
<b>Wasabi Tempura Soft Shell Crab with a Lime Dressing and Crisp Noodle Salad.</b>	<b>\$24.00</b>
<b>Sides: Greek Salad - \$7.00    Garden Salad - \$6.50           Bowl of Vegetables - \$6.00</b>	

One Bill per Table    GF – Gluten Free

No Menu Alterations Please



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## ***Main Courses***

**Vegetable, Pesto & Chickpea Patties served with a  
Greek Salad & Tzatziki. \$22.00**

**Prawn & Chorizo Penne tossed with Peppers,  
Spring Onion & Garlic Olive Oil. \$27.00**

**Twice Roasted Pork Belly with Braised Red Cabbage,  
Roast Parsnip Puree & Apple Compote. (GF) \$29.00**

**Open Eye Fillet Beef Wellington topped with Chicken  
And Port Pate, Mille Feuille and a Mushroom Red  
Wine Jus. \$33.00**

**Smoked Spring Lamb Rump served with Vegetable  
Risotto & House made Tomato Chutney. \$32.00**

**Free Range Chicken Breast Infused with Pesto,  
Avocado Cheesecake & Grilled Polenta. \$29.00**

**Rib Eye Fillet topped with a Red Onion Jam, Du Puy  
Lentil Broth & Seasoned Vegetables. (GF) \$35.00**

**Fish of the Day – See Specials Board.**



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# ***Dessert***

<b>Key Lime Pie.</b>	<b>\$12.00</b>
<b>Quattro of Mixed Fruity Sorbet (GF)</b>	<b>\$12.00</b>
<b>Warm Sugar &amp; Sticky Date Pudding.</b>	<b>\$12.00</b>
<b>Citrus Lemon Tart.</b>	<b>\$12.00</b>
<b>Warm Sticky Fig &amp; Almond Pudding. (GF)</b>	<b>\$12.00</b>
<b>Death by Chocolate -</b>	<b>\$14.00</b>
<b>Choc Almond Torrone</b>	
<b>Choc Cherry Colettes</b>	
<b>Cointreau &amp; Pecan Choc Brownie</b>	

**Desserts served with Double Thick Cream.  
\$1.00 Surcharge for Ice Cream.**

**Cheese Plate with Watsonia Cheddar, Creamy Brie  
& Gippsland Blue:-  
For Two: \$24.00      For One: \$14.00**

### **Dessert Wines**

**Foxy's Hangout Late Harvest Pinot Gris 2010  
\$9.50 Glass**

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