



the living room

Appetisers

Warm Turkish bread (v, gf bread optional) served with extra virgin olive oil and balsamic reduction. **7.5**

... add one or two dips

- **Roasted red pepper and almond (gf)** **4**
- **Spinach, chickpea and cumin (gf)** **4**

Warmed Olives (gf) (v) Kalamata, Sicilian, Spanish and Ligurian olives with rosemary, garlic and a touch of chilli **8.5**

Pulled Pork Slider **6.5 each**
Barbeque pulled pork with avocado, iceberg lettuce and tomato chutney in a glazed soft bun

Tomato Bruschetta (v) sliced Roma tomatoes, finished with buffalo mozzarella, basil and balsamic reduction **10.5**

Chicken Bruschetta shredded smoked chicken, basil pesto mayonnaise, sautéed mushrooms and caramelised onion, finished with goat cheese **12.5**

Antipasto (gf without ciabatta) duck and pistachio terrine, prosciutto, salami, grilled chorizo, pickled fennel, cornichons, red peppers, marinated olives and toasted ciabatta **25**

Kids Menu (for children under the age of 12) **12**

Grilled Chicken (gf) with chips and salad

Crumbed Fish with chips and salad

Fried Calamari (gf) with chips and salad

Rigatoni Pasta (v) with Napoli sauce

Rigatoni Pasta (v) with cream and mushrooms

Grilled steak (gf) with chips and salad

Vanilla Ice Cream (gf, v) with chocolate, caramel, vanilla or strawberry topping **6**

Entrees

Soup of the Day (gf without bread) Please refer to today's specials

Oysters	½ Doz	1 Doz
Natural (gf) with lemon	19	34
Kilpatrick grilled with bacon and barbeque sauce	22	37
	Entrée	Main
Cheese Soufflé (v) twice baked cheddar cheese soufflé served with roasted cherry tomatoes, parmesan crostini, rocket and balsamic glaze	17	-
Chicken Caprese (gf) grilled medallions of chicken breast gratinated with tomato, basil and buffalo mozzarella, finished with rocket, shaved fennel and lemon vinaigrette	19	28.5
Tiger Prawns Panko crusted served with Romesco sauce and salad of mesclun lettuce, avocado, shaved zucchini, cucumber and Spanish onion, finished with lemon vinaigrette	19 3pce	28.5 5pce
Calamari (gf) black pepper and polenta crusted calamari with tartare sauce, rocket leaves and shaved zucchini, finished with lemon vinaigrette	19	28.5
Fritters (gf, v) carrot, chickpea and cumin fitters with smoky eggplant puree and lime yoghurt	16	25
Calamari and Chorizo (gf) pan fried calamari and chorizo sausage with red peppers, tomato, Spanish onion and rocket, finished with balsamic reduction	20	29.5
Sambal Cauliflower (gf, v) fried Sambal crusted cauliflower, roasted pumpkin, shaved zucchini, sweet red currant onion, kale and spinach hummus, finished with pomegranate molasses	16	25
Broccoli salad	15	20
(gf, v, vegan) salad of broccoli, kale, quinoa, sundried tomatoes and almonds finished tahini dressing and sweet red peppers		
-add shredded smoked chicken	3	6
-add smoked salmon	4	7

Pasta & Risotto

All pasta is handmade by **Agresta Prima Pasta** and is preservative free. Pasta is also available from GOURMET LIVING Fine foods next door

Entrée Main

Gnocchi (v) with roasted pumpkin and sundried tomatoes in a creamed basil pesto sauce, finished with fried shallots **19 28.5**

Fettuccine Prawn seared tiger prawns with Sambal chilli, caramelised onion, capsicum, Roma tomatoes and spinach, finished with Napoli sauce and olive oil **20 29.5**

Rigatoni Pork sautéed smoky pork, fennel and black pepper sausage with caramelised onion, mushrooms, Kalamata olives and broccoli, finished in a tomato beurre blanc **19 28.5**

Rigatoni Chicken sautéed chicken, mushrooms, leek, roasted pumpkin and spinach, finished in a creamed Dijon mustard sauce **19 28.5**

Risotto Veal Ragu (gf) white wine braised veal with sautéed leek, mushrooms and asparagus, finished with sage butter and toasted hazelnuts **19 28.5**

Risotto Crab (gf) caramelised onion, sundried tomatoes, broccoli and peas, finished with goat cheese curd **20 29.5**

Fettuccine Pumpkin (v) sautéed leek, almond and pepitas with roasted pumpkin, sundried tomatoes and asparagus, finished with rocket leaves **18 27.5**

Fettuccine Marinara with mussels, prawns, calamari, scallops and fresh fish with garlic and extra virgin olive oil **- 35**
or Pescatore, with Napoli sauce

Mains

Fish (gf) market fresh fillet of fish with lemon and dill risotto, char grilled asparagus, sweet corn cream, roasted cherry tomatoes	See Specials
Duck Breast (gf) oven roasted duck breast with sautéed silverbeet, broccoli and roasted shallots, butter braised and roasted potatoes, candied walnuts, glacé clementine and red currant jus	37.5
Lamb Rump (gf) served with roasted zucchini and Spanish onion, lemon and rosemary grilled artichokes, horseradish potato puree, and red jus	36.5
Pork Belly (gf) oven roasted served with roasted pumpkin and caramelised leek, sautéed green beans and balsamic apple, finished with red wine jus	36.5
Eye Fillet (gf) 220gm char grilled with truffled polenta, roasted mushrooms, watercress salad, red onion jam and red wine jus	See Specials

Sides to Share

Cauliflower (gf, v) crispy fried Sambal marinated cauliflower served with lime yoghurt	9
Polenta Chips (gf, v) with tomato chutney	8
Broccoli (gf, v) sautéed mixed broccoli with garlic, toasted almonds and pumpkin seeds	9
Desiree Potatoes (gf, v) fried potatoes with lemon, rosemary and garlic seasoning	8
Pumpkin Salad (gf, v) roasted pumpkin, sundried tomatoes, grains, seeds and nuts, finished with rocket and yoghurt dressing	9
Mixed Leaf Salad (gf, v) mesclun salad leaves, shaved fennel, zucchini, tomatoes and Spanish onion with lemon vinaigrette	8
Rocket Salad (gf, v) with shaved pear, parmesan, candied pecans and truffled honey dressing	8
Chips (gf, v) with aioli	8

Desserts

Torta Caprese (gf)	14
Flourless chocolate and almond cake with caramelised orange cardamom glaze, honeycomb ice cream and burnt honey popcorn	
Panna Cotta (gf without fairy floss) (vegan)	14
Coconut yoghurt panna cotta with strawberry, mango and mint salad, mango caramel and rosewater meringues and Persian fairy floss	
Lemon Cheesecake Mousse (gf without crumb and snap)	14
Lemon and vanilla cheesecake mousse with macadamia shortbread crumb, raspberry sorbet, raspberry coulis, fresh blueberries and brandy snap	
Berry Brioche Pudding	14
Mixed berry and brioche pudding with white chocolate anglaise, raspberry and white chocolate crumb, vanilla ice cream and waffle shards	
Tira Mi Su	14
Coffee soaked sponge fingers layered with Frangelico and Kahlua mascarpone cream with chocolate sauce and chopped chocolate	
Raspberry and Strawberry Waffle	14
Vanilla ice cream, raspberry sorbet, white chocolate and raspberry crumb, raspberry coulis, strawberries and waffle discs	

Dessert Wine

De Bortoli Noble One Botrytis Semillon	12.5
glass	
half bottle	47.5

Fortified Wine

CampbellsTopaque (formerly Tokay)	glass	8
Campbells Muscat	glass	8
Galway Pipe Fine Old Tawny Port	glass	8
Grandfather Rare Tawny Port	glass	14

Cheeses

Select one, two or three 50gm cheese portions from the list below, all served with pumpkin chutney, fresh pear, dried dates, apricots, spiced walnuts and waterwheel wafers

One 50gm Cheese portion	15
Two 50gm Cheese portions	23
Three 50gm Cheese portions	30

BLUE–Tarwin Blue (Berry’s Creek, Gippsland)

Taking its name from the local river, this cheese is aged for a minimum of two months to allow the rich buttery texture to become interspersed with dark blue veins and develop a distinct creamy blue finish.

MANCHEGO – Queso (La Mancha, Spain)

A Semi-hard cheese aged for twelve months. Manchego is the most popular ewe’s milk cheese in Spain.

CHEDDAR – Farmhouse West Country (Somerset, England)

Milk sourced from Holstein Friesian cattle, this hard cheese is matured in wooden slabs so to attain its nutty flavour. Aged for at least 10 months

BRILLET SAVARIN – Will Studd (Bourgogne, France)

French origin triple cream cheese made from full cream milk and added cream. Aged for 5 to 6 weeks.