



Entrée

| | |
|--|--------|
| Goujon of Beer Battered Local Fresh Fish with House Tartare and Mushy Peas | \$15 |
| Soup of the Day with Toasted Sourdough | \$12 |
| Chargrilled Quail with Chilli with an Asian Salad | \$16.5 |
| Grilled Chorizo with Onions, Parsley and Olive Oil | \$15 |
| Chargrilled Garlic Prawns with Fennel & Orange Salad | \$16.5 |
| Beef Cheek with Celeriac Puree | \$15.5 |
| Baked Polenta Gnocchi with Mushroom Ragout | \$15.5 |

Mains

Prime Aged Grass Fed Gippsland Beef

All Steaks will be served with Rustic Chips with Rosemary Salt & a Green Leaf Salad

| | |
|--|------|
| Porterhouse 350gms | \$32 |
| Eye Fillet 250gms | \$36 |
| Scotch Fillet 350gms | \$37 |
| Rib Eye 500gms | \$39 |
| Surf n Turf to Any Steak - Prawns in Garlic Cream Sauce | \$7 |

Please see next page for your selection of our house-made sauces for listed steaks.

Red Wine Jus / Pepper / Creamy Mushroom / Grain Mustard / Dijon Mustard
Hot English Mustard / Horse Radish Cream / Garlic Butter

Duo of Gippsland Lamb

Grilled Loin and Lamb Shank Pie with Roasted Carrots and Garlic Mash. \$35

Chargrilled Duck Breast

with Sautéed Potatoes, Red Cabbage and a Spiced Red Wine Sauce \$34

Lemon and Thyme Flame Grilled Chicken Breast

with Sweet Potato Puree, Green Beans with Toasted Almonds and a Garlic Cream Sauce \$32

Seafood Pie – Fish, Prawns & Scallops

with a Mediterranean Salad \$33

Fish of the Day

See waitress for details \$MP

Chargrilled Vegetable and Halloumi Stack

with a House Made Napoli Sauce and Salad \$27

Sides

Grilled Mushrooms All \$7 Each

Rustic Chips

Brussels Sprouts & Bacon

Desserts

Very French Crème Brulee \$15

Orange Sticky Date Pudding \$15
with Chantilly Cream

Chocolate Panforte & Pirramimma Tawny \$16

Local Cheese Board

Maffra Cloth – aged Cheddar,
Berry's Creek Mosvale Blue
served with Crackers & Fruit \$18