



Entrée

Natural Oysters / Kilpatrick / Asian Style Half a Dozen / Dozen	\$19/\$35
Tasting Plate - Four of Each Oyster	\$35
Soup of the Day with Toasted Sourdough	\$12
Chargrilled Quail with Chilli with an Asian Salad	\$17.5
Smoked Tasmanian Salmon with Caper Berries, Pickled Cucumber & Horseradish Cream	\$17.5
Chargrilled Garlic Prawns with Fennel & Orange Salad	\$17.5
Beef Cheek with Celeriac Puree	\$17.5
Baked Polenta Gnocchi with Mushroom Ragout	\$17.5

Mains

Prime Aged Grass Fed Gippsland Beef

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

Porterhouse 350gms	\$39
Eye Fillet 250gms	\$45
Scotch Fillet 350gms	\$43
Rib Eye 500gms	\$48
Fillet Mignon 250gm Served with a Traditional Mushroom Sauce	\$47

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

Rack of Gippsland Lamb \$39
with Chive Mash, Red Onion Marmalade,
Jus & Steamed Garden Greens

Chargrilled Duck Breast \$34
with Sweet Potato Mash & Zucchini with a
Spiced Orange & Red Wine Sauce

Prosciutto Wrapped Chicken Breast \$33
stuffed with Halloumi & served with White Bean
Stew & Garden Greens

Seafood Pie – Fish, Prawns & Scallops \$35
with a Mediterranean Salad

Fish of the Day \$34
See waitress for details

Spicy Halloumi & Prune Kebabs \$30
with Satay Sauce & Chilli Jam

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