

Entree

\$

16.00

Heirloom Tomato Salad

rocket, radicchio, prosciutto

\$

16.00

Leek and Goat Cheese Tart

semi-dried tomatoes and garden salad

\$

18.00

Steamed Black Portarlington Mussels

white wine, coriander, chilli, cream

\$

19.00

Pan Fried King Island Mornay Scallops

English spinach, Gruyere cheese

\$

19.00

Bass Strait Crab Cakes

spider crab, lime chillie mayonnaise, garden salad

\$

22.00

Garlic Prawns

grilled, garlic butter, garden salad

\$

22.00

Phillip Island Seafood Soup

Julienne vegetables, mussels, prawns, fish pieces

\$

22.00

Tapas Plate

selection of seafood, cured meats

Main

\$

32.00

Crumbed Local Fish Fillets

garden salad, sauce aioli, hand-cut potato wedges

\$

32.00

Free Range Chicken Breast

Dutch cream potato mash, Tarragon jus

\$

34.00

Crispy Pork Belly

Dutch cream potato mash, apple puree, caraway jus

\$

38.00

Phillip Island Aged Angus 250 g Porterhouse Steak

cooked to your liking and a choice of either peppercorn sauce, forest mushroom sauce or creamed Phillip Island horseradish and hand-cut chips

\$

38.00

Confit Corn-fed Duck Breast

pommes anna, pumpkin orange puree

\$

42.00

Local Caught King George Whiting Fillet

pan-fried, saffron and fennel ragout

\$

44.00

Longline Yellowtail Kingfish Steak

sauce vierge

\$

44.00

Phillip Island Aged Angus 250 g Eye Fillet

cooked to your liking and a choice of either peppercorn sauce, forest mushroom sauce or creamed Phillip Island horseradish and hand-cut chips

\$

44.00

Phillip Island Aged Angus 400 g Rib Eye Steak

cooked to your liking and a choice of either peppercorn sauce, forest mushroom sauce or creamed Phillip Island horseradish and hand-cut chips

\$

68.00

Sharing Plates (for two): Whole Slow Cooked Shoulder of Phillip Island Lamb

Rosemary jus

Sides

\$

7.50

Shoestring Chips

chilli salt, garlic mayonnaise

\$

8.00

Dutch Cream Potato and Chive Mash

\$

8.00

Hand Cut Sebago Potato Wedges

with sweet chilli sauce and sour cream

\$

9.00

Hand-picked Green Beans with Speck and Onions

\$

14.00

Our Greek Salad

from rocket leaves, cucumber, tomatoes and Meredith goats cheese

Dessert

\$7.00

Ice Cream and Sorbets

House churned ice creams and sorbets (changing daily) / per scoop

\$8.50

Cakes and Pastries

All are made in-house / per serve

\$14.00

Affogato

Espresso coffee with a scoop of vanilla bean ice cream and Frangelico or Kahlua

\$14.00

Irish Coffee

Long black with Irish Whiskey, brown sugar and whipped cream

\$14.00

Profiteroles

vanilla bean ice cream, hot chocolate sauce

\$14.00

Single Cheese

Selection of local and imported cheeses served with house made lavosh and fresh fruit

\$21.00

Two Cheeses

Selection of local and imported cheeses served with house made lavosh and fresh fruit

\$28.00

Three Cheeses

Selection of local and imported cheeses served with house made lavosh and fresh fruit

