



Dinner Menu

Open Monday to Friday

From 6.00 pm

Gift Vouchers Available



Starters

Garlic Bread (4)	<u>6</u>
Sourdough bread with aged balsamic, garlic infused olive oil And a side of Dukka	
Bruschetta (4)	<u>9</u>
Tomato, onion and basil on toasted Turkish bread	
Prawn Torpedos (6)	<u>12</u>
Crumbed and shallow fried prawns with a small salad and aioli	
Stuffed Field Mushrooms GF	<u>15</u>
Baked with French goat cheese and Yarra Valley fetta on a bed Of rocket with aioli sauce	
Piri Piri Prawns (mild) GF	<u>15/28</u>
Char grilled with Portuguese style chilli & garlic sauce, served On a bed of steamed rice.	
Crumbed Camembert (6)	<u>12</u>
Served with a small Asian salad and plum dipping sauce	
Baby Octopus GF	<u>15/28</u>
Char grilled baby octopus with feta & roasted capsicum, olives, Lemon oil and lemon pepper.	
Buffalo Chicken Strips	<u>15</u>
Char grilled tenderloin strips with a blue cheese & sour cream dip.	
Beef Skewers (4) GF	<u>15</u>
Malaysian themed eye fillet served with our yakitori dipping sauce	

Oysters

Natural GF	<u>16/32</u>
Kilpatrick - bacon & worstershire sauce GF	<u>18/38</u>
Mornay - shredded cheese	<u>18/38</u>
New Orleans - crumbed, deep fried with soy, mirin & ginger	<u>18/38</u>
Shots - chilli, lime, coriander, wasabi and vodka (1/2 doz) GF	<u>18</u>
- Tomato juice, lemon, horseradish and vodka (1/2 doz) GF	<u>18</u>



Good food - cooked well - takes time

**Our steaks are all premium M.S.A. graded local beef. We use local ingredients
And seasonal produce. All meals served with a melody of steamed vegetables
Or salad, & potato of the day or chips.**

Steaks GF

Bilo 2 Kilo	<u>85</u>	Bilo 1 Kilo	<u>48</u>
400g Eye Fillet	<u>36</u>	250g Eye Fillet	<u>28</u>
400g Rib Fillet	<u>34</u>	250g Rib Fillet	<u>25</u>
350g Rump	<u>28</u>	350g T Bone	<u>28</u>
350g Porterhouse	<u>30</u>		
Beef Kebabs - skewered eye fillet steak with capsicum and onion, char grilled			<u>28</u>
And served with steamed rice and mojo sauce (mild)			

Sauces

Pepper	Béarnaise	Blue cheese
Mushroom	Creamy Horseradish	
Mustard	Creamy Garlic	

Toppers

Prawns and scallops in a creamy garlic sauce		<u>12</u>
Caramelised onion GF		<u>6</u>
Chilli Jam (hot) GF		<u>6</u>

Salads

Caesar Salad

Baby cos lettuce, egg, crunchy herb and garlic croutons with chefs Special dressing and shaved parmesan cheese	<u>18</u>
Add Salt and Pepper Squid	<u>24</u>
Add grilled chicken breast	<u>24</u>
Add grilled prawns and scallops	<u>28</u>

Roasted baby beetroot & pumpkin salad GF 18

Balsamic roasted beets, fetta, roasted pumpkin, pine nuts, spinach And rocket tossed in a horseradish aioli	
Add 5 spice duck breast GF	<u>30</u>
Add Prawns and scallops GF	<u>28</u>



Sweet Lip Meniere **GF** 28
Lightly pan fried fillet in our tangy lemon butter sauce

Queen Neptune **GF** 35
Chargrilled fillet of sweet lip topped with seared prawns, scallops
And calamari in our creamy white wine and garlic sauce

Grevillea Baked Chicken Breast 25 minute cooking time 28
Tender chicken breast encased with sundried tomatoes and camembert
Wrapped in bacon and served with hollandaise sauce

Mussels Mariniere 29
Steamed mussels in white wine, creamy garlic, shallots and parsley
Served with crunchy toasted bread and steamed rice.

Lamb Shazam - Tagine 28
Slow cooked lamb in Middle Eastern spices served with steamed rice
And sides of minted yogurt & chutney

Paella - Spain's National Dish **GF** 25 minute cooking time 34
A fragrant seafood, chicken and rice dish with prawns, calamari,
Pork belly, Chicken, fish and mussels

A.B.C. Chicken **GF** 25 minute cooking time 28
Bacon wrapped chicken breast stuffed with avocado baked and
Served with chefs own recipe hollandaise sauce

Pasta 24
Please ask staff for our daily special

Pork belly 36
Slow cooked pork belly with balsamic glazed sea scallops **GF**

Soup of the day 8
Please ask staff for our soup special

Dessert

French Vanilla Cheese Cake
Sticky Date Pudding 12
Tiramisu Pyramid
Chocolate Mud Cake