

Breads and Starters

<i>'La Madre' ciabatta garlic bread</i>	\$8.00
<i>'La Madre' ciabatta bread topped with Dijon mustard and NSW Highland Egmont Cheese</i>	\$8.50
<i>Crispy pizza with twice cooked 'Chesterdale Farm' braised lamb with locally grown Roma tomatoes 'Otway' onions, Chervil goats cheese and basil</i>	\$13.00
<i>Flatbread with bocconcini cheese, basil, vine ripened cheery tomatoes & extra virgin olive oil</i>	\$12.00
<i>Flatbread with pumpkin, pesto, spinach & semi sun-dried tomatoes</i>	\$13.00
<i>Flatbread with chicken, house made satay, coriander & chilli</i>	\$14.00
<i>Flatbread with salami, olives, red peppers, oregano, spinach & mozzarella</i>	\$14.00

To Share

A selection of our executive chefs 'Coffin Bay' oysters from the rockeries of South Australia

<i>1/2 Dozen</i>	\$14.50
<i>Dozen</i>	\$29.00
<i>Tasting plate</i>	\$31.00

Oysters natural, topped with our chef's seafood aioli (G/F)

Oysters Kilpatrick with Otway Ranges bacon and our housemade worcestershire and tomato sauce

Oysters Mediterranean with tomato, avocado and chili (G/F)

Oysters in a boutique beer batter, served with a lemon zest aioli.

Entrée

<i>Chef's soup of the day (G/F)</i>	\$8.50
<i>Elephant and Castle chilli and garlic Calamari caught in the glassy 'Bays of New Zealand' served with a Murray Valley citrus salad and bean sprouts fresh from 'Mulgrave Farm' (G/F)</i>	\$14.00

Mains

All our local beef is sourced through Penny's Prime Meats for the finest free range farms from Birregurra, Bendigo, Ballarat and Portland

<i>250gm Eye Fillet with a capsicum puree, garlic beans, 'Rodriguez' chorizo sausage served with sliced herbs infused chat potatoes (G/F)</i>	<i>\$32.00</i>
<i>300gm Porterhouse Fillet accompanied by seasonal locally grown steamed vegetables, or garden salad with chips and your choice of green peppercorn sauce, cafe de pari or wild mushroom sauce (G/F with Jus or cafe de pari)</i>	<i>\$22.00</i>
<i>Twice cooked 'North Hill' Confit Duck Leg, served with a middle eastern spiced cous cous, bokchoy and an orange zest reduction</i>	<i>\$28.00</i>
<i>'Huon Bay' Atlantic Salmon Fillet with a fresh citrus salsa, water cress rocket salad and Werribee Farm sugar snap peas (G/F)</i>	<i>\$25.00</i>
<i>'North Hill' housemade Duck Gnocchi with roasted garlic and Spanish onion pea puree, served with lightly sautéed leeks from 'Redland Bay'</i>	<i>\$22.00</i>
<i>'Chesterdale Farm' Lamb Risotto served with locally grown red peppers, chargrilled zucchini, 'Lockey Valley' roma tomatoes and topped with barrel aged Greek feta. (G/F)</i>	<i>\$22.00</i>
<i>Hand Cut Fettuccine Pasta with Hungarian salami, fresh ricotta cheese and roasted asparagus, garnished with olive oil and a hint of chilli</i>	<i>\$21.00</i>
<i>'South Australian' line caught Whiting served with crispy sea salted fries accompanied by an Italian balsamic vegetable salad (G/F grilled)</i>	<i>\$25.00</i>
<i>Chicken Salad with avocado, cherry tomatoes, fresh salad leaves, red onion and finished with a honey mustard dressing</i>	<i>\$15.00</i>

Sides

<i>Steamed Vegetables</i>	<i>\$7.00</i>
<i>Garden Salad</i>	<i>\$7.00</i>
<i>Greek Salad</i>	<i>\$9.00</i>
<i>Crispy Salted Fries</i>	<i>\$7.00</i>