

EXPRESS MENU

Lunch time

Toasted Turkish pide and wraps.....

Available from 12 to 3pm , Mon-Fri

BLAT pide with Swiss cheese, avo smash & mayo	\$ 12.50
Smoked Salmon, baby spinach, dill, capers, roasted capsicum and crème fraiche pide	\$ 14.00
Roasted vegetable, Persian fetta & pesto pide	\$ 12.50
Pulled lamb roll with slaw	\$ 15.00
Peri Peri chicken wrap with spinach, tomato, Spanish onion, swiss cheese and aioli	\$ 12.50
Rueben Rye Roll with corned beef, sauerkraut, gherkins, swiss cheese and Russian dressing	\$ 15.00

Something to start or share.....

Salt & Szechuan pepper squid with chilli jam (GF)	\$ 18.00
Prawn and ginger dumplings with sweet soy (x 6)	\$ 18.00
Homemade dips with crisp bread	\$ 15.00
Mount Zero marinated olives with Dukkah and crisp bread (V) (CN)	\$14.00
Cheesy corn chips with black bean and corn salsa and fresh guacamole (GF) (V)	\$ 17.00
Mini pulled pork brioche (x3) with slaw and apple mayo	\$ 17.00
Mac `N` Chargrilled corn and manchengo cheese croquettes with aioli	\$ 15.00

Mains

Black Angus beef burger with cheese, pancetta, cos, tomato, gherkin, aioli and American mustard sided with chips and tomato relish	\$ 24.00
Crumbed veal schnitzel sided with chips, a celeriac, apple and cabbage slaw and a rich mushroom and tarragon jus	\$ 34.00
Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad	\$ 26.00
Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.	\$ 24.00
Market fresh fish and chips	\$ 28.00
Chicken tikka masala with rice and roti	\$ 28.00
Pumpkin ravioli in a cream pesto sauce with roast pumpkin, pine nuts and parmesan finished with baby spinach (V) (CN)	\$ 24.00
Vegan Chili Con Carne with chargrilled corn and black beans topped with guacamole served with rice and corn chips (GF, VG)	\$ 22.00
Lemon and Pepper Salmon fillet with chargrilled corn, cherry tomato, dried cranberry, cos and baby spinach finished with cumin, honey and tahini yoghurt	\$ 32.00
Grilled chicken and chorizo salad with dressed leaves, cherry tomato and grilled artichoke finished with pesto mayo, balsamic and parmesan	\$ 29.00
Lamb Kofta with fresh tzatziki on a salad of dressed leaves, chick peas, olives, cherry tomato, and marinated fetta sided with grilled flat bread	\$ 29.00
Dukkah roasted pumpkin and Persian fetta salad with apple, sugar snap peas, walnuts and baby spinach, finished with a chardonnay vinaigrette and fresh mint (V) (GF) (contains Nuts)	\$ 22.00
Beef Chilli con carne served with rice, sour cream and corn chips	\$ 25.00
Veg risotto: Pumpkin, pea, mint, Persian fetta and baby spinach	\$ 24.00
Chicken risotto with mushrooms & baby spinach	\$ 24.00
Rigatoni with slow braised lamb shoulder, rosemary and honey ragu, baby spinach Meredith's goats' cheese and parmesan	\$ 29.00

Local Steaks

Eye Fillet – O'Connor's 250g	\$ 44.00
Sirloin – Cape Grim 250g	\$ 40.00
Rump- Southern Ranges 350g	\$ 39.00
Scotch- Hopkins River 300g	\$ 40.00

All steaks are char-grilled to your liking served with a salad of mixed leaves, radish and Spanish onion, hand cut chips with your choice of horseradish cream, mushroom, creamy pepper or red wine jus

All Steaks are GF

SIDES:

Chips with tomato sauce	\$ 9.50
Peri Peri Chips with chilli mayo	\$ 9.90
House cut chunky chips with aioli	\$ 9.50
Chilli beef fries with jalapenos and sour cream	\$15.00
House salad	\$ 8.00
Greek salad with Persian fetta	\$14.00
Roquette, walnut, pear and parmesan salad	\$12.00
Seasonal greens	\$ 9.00
Truffle Mash	\$ 8.00
Onion rings	\$ 9.50

Something to finish.....

Sticky date pudding with butterscotch sauce	\$12.00
Warm chocolate and hazelnut brownie with a chilli chocolate ice-cream & warm chocolate sauce (CN)	\$14.00
Eton Mess - Strawberries and blueberries with cream and smashed meringue (GF)	\$12.00
Creme Brulee with biscotti	\$12.00
Chocolate and Pistachio Semi-Freddo with salted caramel and toffee popcorn (CN)	\$14.00
Cheese plate - A selection of King Island cheeses served with quince jam and crackers (CN)	\$25.00
Affogato – Vanilla ice-cream and a shot of espresso	\$8.00

