



Entrée

Pan fried scallops, cauliflower puree and prosciutto crisp \$22 *gf*

Sesame and soy chicken spring rolls, sweet and sour sauce and petit salad \$16

Caprice salad bruschetta, sliced heirloom tomatoes, red onion, bocconcini, basil, balsamic reduction and Mt Zero olive oil on charred ciabatta \$15 *v*

Crispy pork belly, cauliflower puree apple, fennel salad and pomegranate reduction \$22 *gf*

Paprika spiced calamari, chargrilled capsicum, red onion and sundried tomato salad, sweet chili mayo \$21 *gf*

Sun died tomato fetta and herb arancini, sundried sweet chili aioli and petit salad \$16 *v*

Main

Saffron, pumpkin, sage and burnt butter risotto, mascarpone and pecorino \$27 *gf,v*

Pasta of the day \$M/P

Capital chicken parma served with house cut rosemary and sea salt chips and your choice of salad or seasonal vegetables \$27

Fish of the Day \$M/P

14 hour slow cooked lamb shoulder infused with Garlic and rosemary, panzanella salad, housemade dukkah and pomegranate reduction \$36

Pie of the day \$M/P

Prosciutto wrapped chicken ballotine filled with pumpkin, double brie and sage, sarladaise potato, garden peas and parsnip puree. \$28 *gf*



Grill

350gm scotch fillet	\$38 <i>gf</i>
Black Angus eye fillet	\$37 <i>gf</i>
Herb crusted lamb rump, pumpkin puree	\$36
Cut of the month	\$M/P

*all served with hand cut potatoes and seasonal vegetables

Choose one of the condiments:

Sauces: *Mushroom, Pepper, Red Wine*

Mustards: *Dijon, English, Seeded*

Garlic butter, horseradish

Side Dishes

All sides \$9

Seasonal vegetables **gf**

Hand cut rosemary and sea salt crispy potatoes **gf**

Beer battered chips

Salad of the day

Ask our friendly staff for today's special



Kids Meals

Pasta of the day	\$11
Chicken & Chips	\$11
Battered fish and Chips	\$11
Chocolate sundae	\$6

Dessert

Caramelised apple, cinnamon and ginger brulee, hazelnut ginger biscotti	\$14
Strawberry rose eton mess, moscato reduction, raspberry sorbet and sherbet	\$14 <i>gf</i>
Nutella filled choc chip skillet cookie, vanilla bean ice cream and salted caramel sauce	\$14
Chocolate fondant, honey nut crumb, salted caramel popcorn and vanilla bean ice cream (please allow 15 minutes)	\$15
Cheese board, Assortment of cheeses, nuts, quince paste and crackers	\$30



Beers

Boags Light	7
Cascade Light	7
Dry	8
Draught	8
Pure Blonde	8
Great Northern	8.5
Furphy	8.5
Coopers Pale Ale	8.5
Crown Lager	8.5
150 Lashes	8.5
Squire's Amber Ale	8.5
Corona	9
Heineken	9
Somersby Apple	9
5 Seed	9

Spirits

Standard 30ml	8.5
Premium 30ml	9
Liqueur 30ml	8.5
Premium Liqueur 30ml	9

Soft Drink

Coke	4.5
Zero	4.5
Sprite	4.5
Lift	4.5
Green Ginger	4.5
Tonic Water	4.5
Sparkling or Still Water	4.5

White Wine

	Glass	Bottle
Hardys Riddle Sauvignon Blanc	6.9	25.9
Hardys Riddle Chardonnay	6.9	25.9
Norton Estate Sauvignon Blanc	7.9	33.9
Best Great Western Chardonnay	8.9	39
Best Great Western Riesling	7.9	35.9
Goundrey Homestead Unwooded Chardonnay	7.9	32.9
Houghtons Sauvignon Blanc Semillon	7.9	32.9
Banrock Moscato	6.9	25.9
Nobilo Pinot Gris		34.9
Billi Billi Pinot Gris	7.9	35.9

Sparkling

	Glass	Bottle
Hardys Brut Reserve	6.9	25.9
Yarra Burn Premium Curvee	9.9	39.9

Red Wine

	Glass	Bottle
Hardys Riddle Cabernet Merlot	6.9	25.9
Hardys Riddle Shiraz Cabernet	6.9	25.9
Norton Estate Arapiles Shiraz	9.9	47.9
Norton Estate Cabernet Sauvignon	8.9	35.9
Best Great Western Rose	8.9	35.9
Best Pinot Noir		37.9
Best Shiraz		45
Houghtons Caberbet Shiraz Merlot	7.9	35.9
Banrangaroo Cabernet Sauvignon	7.9	35.9
Banrangaroo Merlot	7.9	35.9
Goundrey Cabernet Merlot		32.9
Billi Billi Shiraz	8.9	34.9