

MENU

Please advise our wait staff of any food allergies when ordering your meal

Meals ordered will not be refunded

Thank you

ENTRÉE'S

- Garlic Bread** - 2 thick slices of Beechworth Bakery Great Divide, spread with garlic & basil butter and toasted. \$6.00
- Bread of the Week** - please ask our wait person for today's option. \$6.00
- Bruschetta** - toasted slices of French stick, spread with olive tapenade, topped with fresh cherry tomatoes, fresh basil and parmesan. "v" \$10.00
- Trio of Dips** -served with toasted pita bread, please ask our wait person for today's selection. ("gf" option available) \$11.00
- Soup of the Day** - please check with our wait person. \$7.90
- Oyster Natural** - served with a wedge of lemon "gf" ½ doz= \$12.90
1 doz =\$24.00
- Oysters Kilpatrick**- topped with bacon & Worcestershire sauce. "gf" ½ doz = \$14.00
1 doz = \$27.00
- Oysters Mornay** - topped with mornay sauce & grated parmesan. "gf" ½ doz=\$14.00
1 doz=\$27.00
- Salt & Pepper Squid**- trellised portions of squid tossed through our special salt & pepper mix, served on Asian salad dressed with palm sugar dressing & citrus mayo. "gf" E:\$14.50
M:\$27.50
- Sweet Potato, goat's cheese & sweet onion tart** - served with a tomato salad. "v" \$14.00
- Roasted Beetroot & Spanish Onion Salad** - served on baby spinach with toasted walnuts & goat's cheese dressed with balsamic. "v" & "gf" \$14.50
- Lime & Chilli Prawn Skewers** - served on rocket mix with fresh lime wedge. "gf" \$15.50

MAIN COURSES

Chicken Schnitzel - crumbed chicken breast, served with your choice of chips or potato (sauces available as listed below for 80c per serve)	\$18.90
Chicken Parmagiana - crumbed chicken breast, topped with our tomato concasse & melted mozzarella.	\$19.90
Beer Battered Fish & Chips - accompanied by lemon wedge (tartare sauce available)	\$19.90
Grilled Fish & Chips - accompanied by lemon wedge (tartare sauce available) "gf" available please check with your waitperson	\$19.90
Seafood Platter - beer battered fish, grilled scallop & prawns, salt & pepper squid, crumbed calamari rings & chips, garnished with fresh oyster, lemon wedge & tartare sauce. "gf" available please check with you waitperson	\$33.00
Barramundi Fillet - roasted and served on jasmine rice, and a side of ginger and sweet soy dressing.	\$27.50
Porterhouse - cooked to your preference, served with your choice of sauce and chips or potato. "gf available"	\$26.00
Scotch Fillet - cooked to your preference, recommended with blue cheese butter and your choice of chips or potato.	\$29.00
Red Thai Beef & Potato Curry - beef slowly simmered with red Thai curry, onion & potato served with a timbale of jasmine rice, papadum and a side of yoghurt.	\$25.90
Lamb Shank Pie - a lamb shank braised in red wine, root vegetables & rosemary, served topped with a puff pastry lid, baked and accompanied by creamy mash	\$26.90
Pork Loin Steak - marinated in caraway and mild paprika, grilled and finished with roasted Stanley apples & Spanish onion, and a side of mash. "gf"	\$27.90
Chicken Kiev - oven-baked chicken breast pocketed with garlic, parsley, cream cheese butter, and finished with garlic & parsley cream sauce, served with your choice of chips or potato "gf available"	\$22.00
Chicken Scallopine - medallions of chicken breast tossed with garlic, bacon, spring onions, mushroom, white wine & cream, served on jasmine rice "gf"	\$27.00
Chicken Breast - pocketed and filled with semi dried tomatoes, camembert cheese & baby spinach, topped with Béarnaise sauce, served with potato	\$24.50

Lamb, Olive & Feta Sausages - made locally at the Beechworth Butchery, served on a pizza base which has been cooked with a Napoli sauce, Spanish onion, kalamata olives, & feta, topped with Greek salad and tzatziki.	\$24.50
Pumpkin Risotto - with goat's cheese and fresh basil leaves. "v" & "gf"	\$23.50
Spaghetti Marinara - with Napoli sauce base, garlic, white wine, prawns, scallops, squid & mussels.	\$24.50
Fettuccine Carbonara - tossed through a sauce of bacon, mushrooms, spring onions, garlic & fresh herbs, glazed with white wine & finished with cream. (vegetarian available)	\$23.50

SAUCES

creamy green peppercorn, diane, mushroom & port, creamy garlic & parsley.
extra jugs = \$1.00 each

BUTTERS

blue cheese butter, garlic butter = \$0.80 per serve

SURF & TURF SAUCE = \$6.50 serve

DESSERTS

Poached Pear in Amulet Rosata <i>served warm with marscapone</i> "gf"	\$8.00
Individual Sticky Date Pudding <i>covered in butterscotch sauce, served with vanilla icecream, garnished with toffee shard</i>	\$8.00
Blueberry Baked Cheesecake <i>with a side of pure cream</i> "gf"	\$8.00
Individual Chocolate Marquise Mousse <i>served with raspberry coulis & pure cream</i>	\$8.00
Icecream Sundae <i>served with your choice of chocolate, strawberry, caramel or banana topping, crushed nuts and strawberry garnish</i>	\$5.00

COFFEE

Cappuccino
Flat White
Long Black
Short Black
Macchiato
Latte
Hot Chocolate
Moccachino
CUP \$3.20
MUG \$4.20

LIQUEUR COFFEE

Mexican with Kahlua
Irish with Jameson
Irish Cream with Baileys
French with Cointreau
\$8.00

TEA

Please see our wait staff for our selection of Teas
POT \$5.00
CUP \$2.80
MUG \$4.00