

Entrees

Bruschetta (3)– tomato, onion, basil and bocconcini	13.00
Assorted dips (3) with olives and pita bread	16.00
Soup of the day	8.00
Oysters Natural with shallot vinegar & lemon	1/2 doz.) 17.00 (Doz.) 30.00

Pasta & Risotto

Prawn, saffron and leek risotto	18.00
Gnocchi with Braised lamb shank, gremolada and peas	17.00
Spaghetti with anchovy, garlic, chilli, broccolini and salted ricotta (Vegetarian recipe also available)	15.00

Small meals

Calamari with red onion, roast capsicum, chorizo sausage, parsley and frizée salad with saffron aioli	17.00
Atlantic salmon with a fennel crust on crushed kipfler potatoes and preserved lemon	17.00
Filo pastry parcel filled with eggplant, walnut and goats cheese, with a beetroot relish	16.00
Traditional Caesar salad topped with a poached egg	15.00
with chicken	17.00
Lamb cutlets (3) on garlic roasted vegetables and salsa verde	18.00

Main meals

Portland grain fed porterhouse steak (300gms) served with roasted field mushrooms, a green salad, fries and a red wine jus	30.00
Fresh grilled market fish with a Thai green Curry sauce, coconut rice and Asian salad	27.00
Beer battered fish of the day with fries, mixed leaf salad and tartare sauce	24.00
Chicken Parmagiana topped with smoked ham, cheese & tomato Napoli served with fries & green salad	21.00
Beef burger with bacon, lettuce, tomato, cheddar cheese, tomato relish, Cajun onion rings served with chips	20.00
Open chicken pie with mushroom, bacon and mashed potato	22.00

- Specials also available. Please ask our waiting staff -

Sides dishes

Kooyong famous fries	5.00
Creamy mash potato	8.00
Roquette salad with Parmesan and lemon dressing	8.00
Greek Salad	8.00
Seasoned potato wedges with sour cream and sweet chilli sauce	7.00
Steamed vegetable of the day	8.00

Children's meals

11.00

(All children's meals include a soft drink & a bowl of ice-cream)

- Crumbed chicken & chips
- Mini fish & chips
- Pizza & chips
- Spaghetti bolognese

Desserts

Hot bread & butter pudding with cinnamon crème Anglaise	12.00
Warm roast pear and almond Frangipane tart with saffron ice cream	12.00
Tiramisu with espresso coffee syrup	12.00
A selection of cheese served with grapes, pear and quince paste	16.00

Dessert Wine

2005 Le Tertre du Lys d'or - Sauternes, Bordeaux, France 8.50 gls (90ml) / 50.00 btl (375 ml)

The sweet wines of Sauternes are known the world over and are also referred to as "The wine of the kings = the King of wines".

The grapes used in the making of these delicious wines, are often selected grape by grape and carefully hand harvested. The result of this laborious selection, is a wine of great purity, complexity and depth. This blend of Semillon, Sauvignon Blanc and Muscadelle, displays aromas of apricot, sweet brioche and liquored fruit. The palate is rich with flavours of dried pineapple, apricot and fig leading to a clean and complex finish.

Liqueur Coffee

7.00

Mexican Coffee - Kahlua
Irish Coffee - Irish Whiskey or Baileys
Jamaican Coffee - Tia Maria
Italian Coffee - Galliano