

## Lunch Menu

### Entrées

Freshly made soup of the day 8.00

Oysters Natural with shallot vinegar & lemon

(1/2 doz.) 17.00 (Doz.) 30.00

*Suggest: 2009 Quealy Pinot Grigio, Mornington Peninsula, Vic. — 6.50/glass*

Goats cheese tortellini with confit baby beets and sage beurre noisette

15.00

*Suggest: 2006 Chestnut Hill "Liberty" Chardonnay, East Gippsland, Vic. — 7.50/glass*

Twice cooked crab soufflé, salt cod brandade, watercress and pickled red onion

17.00

*Suggest: 2009 Orlando "St Helga" Riesling, Eden Valley, S.A — 6.00/glass*

Warm rabbit terrine, shallot marmalade and music paper wafer

15.00

*Suggest: 2007 Taltarni "3 monks" Cabernet S./Merlot, Coonawarra, S.A — 7.00/glass*

### Small lunches

Traditional Caesar salad topped with a poached egg 15.00

with chicken 17.00

*Suggest: 2008 Scotchmans Hill "Estate" Pinot Noir, Bellarine Peninsula, Vic. — 7.50/glass*

Prawn, saffron and leek risotto 18.00

*Suggest: 2009 Orlando "St Helga" Riesling, Eden Valley, S.A — 6.00/glass*

Calamari with red onion, roast capsicum, chorizo sausage, parsley and frizée salad

with saffron aioli

16.00

*Suggest: 2008 Brancott by Montana Sauvignon Blanc, Marlborough, N.Z — 7.50/glass*

## Lunch Menu

### Mains

Fresh grilled market fish  
with a Thai green curry sauce, coconut rice and Asian salad 24.00  
*Suggest: 2009 Quealy Pinot Grigio, Mornington Peninsula, Vic. — 6.50/glass*

Portland grain fed porterhouse steak (300gms) served with roasted  
field mushrooms, a green salad, fries and a red wine jus 30.00  
*Suggest: 2007 Taltarni "3 monks" Cabernet S./Merlot, Coonawarra, S.A — 7.00/glass*

Open chicken pie with mushroom, bacon and mashed potato 22.00  
*Suggest: 2008 Scotchmans Hill "Estate" Pinot Noir, Bellarine Peninsula, Vic. — 7.50/glass*

Smoked rack of lamb with eggplant and Persian feta tart, baba ganouche  
and confit garlic  
28.00  
*Suggest: 2008 Ryder shiraz, Clare Valley, S.A — 6.00/glass*

Pumpkin tasting plate - Roast pumpkin and Roquefort tart, spiced pumpkin soup  
with coconut cloud, pumpkin and feta rotolo with fried sage  
23.00  
*Suggest: 2009 Orlando "St Helga" Riesling, Eden Valley, S.A — 6.00/glass*

### Side dishes

Mixed leaf salad with balsamic dressing 6.00  
Celeriac, apple and walnut salad with endive and lemon sour cream 9.00  
Brocollini with almonds and fetta 8.00  
Seasonal Vegetables 8.00  
Fries 5.00

Specials & children's meals available.  
Please ask our waiting staff

# Dinner Menu

## Entrée

Soup of the day 8.00

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Natural Oysters

(1/2 dozen) 16.00 (Dozen) 29.00

*Suggest: 2009 Yalumba Vermentino, Langhorne Creek, S.A — 5.50/glass*

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Goats cheese tortellini with confit baby beets and sage beurre noisette

15.00

*Suggest: 2006 Chestnut Hill "Liberty" Chardonnay, East Gippsland, Vic. — 7.50/glass*

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Twice cooked crab soufflé, salt cod brandade, watercress and pickled red onion

17.00

*Suggest: 2009 Orlando "St Helga" Riesling, Eden Valley, S.A — 6.00/glass*

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Warm rabbit terrine, shallot marmalade and music paper wafer

15.00

*Suggest: 2006 Taltarni "3 monks" Cabernet S./Merlot, Coonawarra, S.A — 7.00/glass*

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Smoked duck breast with apple jelly, liver parfait and brioche

17.00

*Suggest: 2008 Scotchmans Hill "Estate" Pinot Noir, Bellarine Peninsula, Vic. — 7.50/glass*

# Dinner Menu

## Mains

Smoked rack of lamb with eggplant and persian feta tart, baba ganouche  
and confit garlic

28.00

*Suggest: 2008 Ryder shiraz, Clare Valley, S.A — 6.00/glass*

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Fillet of Hopkins river beef with braised ox cheek, black cabbage and  
wild mushroom 27.00

*Suggest: 2006 Taltarni "3 monks" Cabernet S./Merlot, Coonawarra, S.A — 7.00/glass*

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Roasted spatchcock legs with rolled breast and winter vegetables 'pot au feu'

26.00

*Suggest: 2008 Scotchmans Hill "Estate" Pinot Noir, Bellarine Peninsula, Vic. — 7.50/glass*

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Snapper with pippies, potato, fennel and prawn nage with coriander seed foam

27.00

*Suggest: 2006 Chestnut Hill "Liberty" Chardonnay, East Gippsland, Vic. — 7.50/glass*

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Pumpkin tasting plate - Roast pumpkin and Roquefort tart, spiced pumpkin soup  
with coconut cloud, pumpkin and feta rotolo with fried sage

23.00

*Suggest: 2009 Orlando "St Helga" Riesling, Eden Valley, S.A — 6.00/glass*

## Side dishes

Mixed leaf salad with balsamic dressing 6.00

Celeriac, apple and walnut salad with endive and lemon sour cream 9.00

Brocollini with almonds and fetta 8.00

Seasonal Vegetables 8.00

Fries 5.00

- *Children's meals available* -