



Dinner

To start 12.45 each or share (2) 23.95, (3) 33.95 or (4) 42.00

- *Chef's local Portarlington mussels of the day. (GFO) Main 28.00*
- *Herbed garlic and thyme mushroom bruschetta with Drysdale goats curd, rocket and balsamic (GFO/VO)*
- *Blue swimmer crab cocktail with avocado puree, tomato concase, wasabi oil (GF)*
- *Semi dried tomato chicken roulade with basil sauce and a micro salad (GF)*
- *Broccoli Moroccan popcorn with aioli (GF/V)*
- *Rosemary polenta chips with parmesan and aioli (GF)*
- *Halloumi fries - dusted halloumi, lemon and spicy mayo (GF)*
- *Arancini - semi dried tomato risotto balls with salad leaves and aioli*
- *Salmon croquettes - smoked salmon, potato, chive and lime aioli*

Main

Chef's Choice

Moroccan chicken breast with roasted capsicum, pearl cous cous, raisins, feta, spring onion and hummus 28.45

- *Slow cooked pieces of pork belly covered in a sticky chilli soy sauce on wilted bok choy and rice (GF) 28.45*
- *Crispy skinned salmon served on a salad of shaved fresh fennel and pear with a lemon dill cream (GF) 28.95*
- *Eye fillet steak cooked to your liking with marinated mushroom, wilted spinach and a red wine jus (GF) \$33.45*
- *Confit Duck leg with asparagus, citrus segments, crumbled fetta, beetroot and orange puree (GF) 30.45*
- *Bungalow pork spare ribs smothered in our very own house-made sauce served with an apple slaw 29.45 (GF)*
- *Tempura battered zucchini flowers filled with ricotta and semi-dried tomato served with a charred corn salsa (GF) 26.45*
- *Zoodles – zucchini spaghetti, garlic infused olive oil with rindless smoked bacon finished with a sprinkling of parmesan (GF/VO) 26.45*



Sides

- *Garlic bread panini topped with garlic butter. (GFO) 10.50*
- *Roasted baby beets. (GF/V) 6.00*
- *Green vege bowl. (GF/V) 7.45*
- *Mixed loose leaf salad. (GF/V) 6.45*
- *Crispy wedges with sweet chilli sour cream. (GF/VO) 9.50*
- *Basket of chips. GF/V 5.00 Bowl of chips with sweet chilli sour cream. (GF/VO) 9.00*

For the little ones 10 years and under all \$12.00

- *Cheese burger on a brioche bun with cheese, lettuce and chunky chips.*
- *Grilled chicken tenders with chunky chips and salad. (GF)*
- *Battered fish with chunky chips and salad. (GF)*
- *Crumbed calamari, chips and salad.*
- *Traditional beef lasagna and salad.*
- *Kids Zooper Dooper ice block. \$1*
- *Kids ice cream with choice of topping. \$3*

Dessert

- *Black forest panna cotta sphere. (GFO) 13.00*
- *Caramelised banana wonton stack. 13.00*
- *Lemon curd and sorbet. (GFO/VO) 10.50*
- *Apple pie bites served with custard, cream, caramel and crumble. 13.00*
- *Cheese board with a soft, blue and cheddar with pear, apple n crackers. (GFO) 18.45*

G =Gluten Free GFO=Gluten Free Option V=Vegan VO=Vegan Option Available

Due to public holidays penalty rates we are forced to add a 12.5% surcharge on public holidays