

Dinner

To start 12.95 each or share (2) 23.95, (3) 33.95 or (4) 42.45

- *Chef's local Portarlington mussels of the day. (GFO) Main 27.95*
- *Blue swimmer crab cocktail with avocado puree, tomato concase, wasabi oil (GF)*
- *Baked brie with cranberries, apple and toasted sourdough (GFO)*
- *Rolled chicken breast filled with semi dried tomato and spinach with basil sauce and a micro salad (GF)*
- *Grilled calamari marinated in oregano and garlic with aioli (GF)*
- *Broccoli Moroccan popcorn with aioli (GF)*
- *Halloumi fries - dusted halloumi, lemon and spicy mayo (GF)*

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 29.45 (GF)*
- *Baked King George Whiting with broccolini, a lemon butter sauce and kale chips 28.45 (GF)*
- *Porterhouse cooked to your liking with garlic roasted chats, green beans and a blue cheese sauce 30.95 (GF)*
- *Confit Duck Risotto with honeyed wild mushroom, spinach and Drysdale goats curd 30.45 (GF)*
- *Harissa spiced Lamb rack with ratatouille couscous and minted yogurt 31.95 (GF)*
- *Slow cooked spare ribs covered in The Bungalow smoky sauce with an apple slaw 29.95 (GF)*
- *Zoodles – zucchini spaghetti, garlic infused olive oil with rindless smoked bacon finished with a sprinkling of parmesan (GF/VO) 25.45 Vegan option, satay tofu*



Sides

- *Garlic bread panini topped with garlic butter. 9.95 (GFO)*
- *Roti bread with satay dipping sauce 9.95*
- *Roasted baby beets. 6.45 (GF/V)*
- *Green vege bowl. 7.45 (GF/V)*
- *Mixed loose-leaf salad. 6.45 (GF/V)*
- *Crispy wedges with sweet chilli aioli. 9.95 (GF/VO)*
- *Bowl of chips with aioli. 9.95 (GF/VO)*

For the little ones 10 years and under all \$13.00, includes kids ice cream

- *Cheese burger on a brioche bun with cheese, lettuce and chips.*
- *Grilled chicken tenders with chips and salad. (GF)*
- *Battered fish, chips and salad.*
- *Grilled calamari, chips and salad. (GF)*
- *Traditional beef lasagna and salad.*
- *Kids vanilla ice cream with choice of topping.*

Dessert

- *Chocolate orange molten cake. 13.45*
- *Caramelized banana wonton stack. 13.45*
- *Rhubarb crème brûlée. (GF) 13.45*
- *Apple pie bites served with custard, cream, caramel and crumble. 13.45*
- *Cheese board with a soft, blue and cheddar with apple and crackers 19.45 (GFO)*

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