



Dinner

To start

- *Chef's local Portarlington mussels of the day. (GFO) \$16.50*
- *Herbed garlic and thyme mushroom bruschetta with Drysdale goats curd, rocket and balsamic (GFO/VO) \$16.50*
- *Blue swimmer crab cocktail with avocado puree, tomato concase and wasabi oil (GF) \$16.50*
- *Semi dried tomato chicken roulade with basil sauce and a micro salad (GF) \$16.50*

Main

- *Slow cooked pork belly, red and white cabbage, shaved apple and a cider dressing (GF) \$28*
- *Crispy skinned salmon, shaved fennel and pear, potato rosti and a caper sauce (GF) \$33*
- *Eye fillet steak with marinated mushroom, wilted spinach, charred onion and a creamy seeded mustard sauce (GF) \$33*
- *Confit Duck leg with asparagus, citrus segments, crumbled fetta, beetroot and orange puree (GF) \$30*
- *Tempura battered zucchini flowers filled with ricotta and semi-dried tomato served with a charred corn salsa. (GF) \$25.50*

Dessert

- *Black forest panna cotta sphere. (GFO) \$13*
- *Caramelised banana wonton stack. \$13*
- *Inside out lamington. \$13*
- *Lemon curd and sorbet. (GFO/VO) \$10.50*
- *Apple pie bites served with custard, cream, caramel and crumble. \$13*



Sides

- *Roasted baby beets. (GFV) \$6*
- *Green vege bowl. (GFV) \$7.50*
- *Mixed loose leaf salad. (GFV) \$6.50*
- *Crispy wedges with sweet chilli sour cream. (GFVO) \$9.50*
- *Basket of chips. GFV \$5 Bowl of chips with sweet chilli sour cream. (GFVO) \$9.00*

For the little ones 10 years and under

- *Cheese burger on a brioche bun with cheese, lettuce and chunky chips. \$12*
- *Grilled chicken tenders with chunky chips and salad. (GF) \$12*
- *Battered fish with chunky chips and salad. (GF) \$12*
- *Kids Zooper Dooper ice block. \$1*
- *Kids ice cream with choice of topping. \$3*

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