

STARTERS

Garlic and parmesan bread
7.5

Herb bread
7.5

Bruschetta ingredienti variano
11

Pear & Milawa blue salad
10

ENTRÉE

Soup of the Day
10.5

Foie de Poulet
Chicken Livers with Red Currant and Port Reduction
14

Glass: Black Range Pinot Noir \$9

Grazing Mondial
Polish Sausage, marinated Squid, Roquefort, local Kalamata Olives, Pumpernickel
15.5

Glass: Sevenhill Merlot \$10

Smoked trout & Cucumber Salsa
Served with a chive and lemon cream dressing
16.5

Glass: Balbi Soprani Moscato d'Asti \$9

Coco Salad
Lemongrass and lime marinated chicken with house toasted coconut meat
16.5

Glass: The Lane Unwooded Chardonnay \$10

Sizzling Prawns
Prawns in a sizzling garlic butter
16.5

Glass: Pizzini Riesling \$8

OYSTERS

Oyster Naturelles

Oyster Cheddar Mornay

Oyster Liza
Bacon, basil, Jarlsburg cheese & tomato

Oysters Kilpatrick

½ Doz ~ 18

Dozen ~ 34

Oyster Tasting Plate

Natural, Cheddar Mornay, Kilpatrick and Liza

Dozen ~ 34

Glass: Yarra Burn Pinot Noir Chardonnay Pinot Meunier \$11

MAINS

Black Range Duck

Slow cooked duck braised in locally produced Black Range Pinot Noir accompanied with potato mash, peas and roasted shallots

32

Glass: Woodstock Shiraz, Cabernet Sauvignon \$9

Bottle: 2007 Maude Pinot Noir \$60

Dans deux Spatchcock

Roasted to order halved spatchcock delivered on a caramelised onion and potato pile with a port jus served with your choice of salad or vegetables

32.5

Glass: Unwooded Chardonnay \$10

Bottle: 2008 Paringa Estate Chardonnay \$50

Fish of the Day

Please ask for the chef's daily selection & accompaniments served with your choice of salad or vegetables

29.5

Glass: Pizzini Riesling \$10

Bottle: Rabbit Ranch Pinot Gris \$52

STEAK

Small Fillet Steak

200gm fillet

29.5

Glass: Black Range Shiraz \$9

Bottle: 2008 Campbells "The Barkly" Durif \$60

Large Fillet

300gm fillet

37

Glass: Campbells "Bobbie Burns" Shiraz \$9

Bottle: Penfolds Bin 28 Kalimna \$58

Fillet Mignon

300gm butterfly cut wrapped in smoked bacon

40

Glass: Sevenhill "Indigo" Merlot \$10

Bottle: 2008 Jones Shiraz \$45

Casino Wagyu Rump

350g rump cut

42

Glass: Fraser Gallop Cabernet Merlot \$8

Bottle: 2007 Mitolo "Jester" \$45

Steak Pit Special

Large fillet served with baby spinach, oyster mushroom, roasted garlic and red wine jus

44

Glass: Olive Hills Durif \$9

Bottle: 2005 Warrabilla Shiraz \$38

STEAK

Carpet Bag Steak

300gm fillet pocketed with fresh oysters

42

Glass: Woodstock Shiraz, Cabernet Sauvignon \$9

Bottle: 2006 Sevenhill St Ignatius Cabernet, Merlot, Malbec Cabernet Franc \$44

All Steaks are chargrilled & served with Scallop Potatoes
Seasonal Vegetables or a Garden Salad

On the Side Sauces

Béarnaise

4

Garlic Butter

3.5

Red Wine Jus

4

Mushroom Sauce

5

Caramelised Onion

5

Pepper Sauce

3.5

Bacon, Onion & Mushroom Ragoût

5

Extra servings of salad, potatoes, or vegetables

8

Mustards, horseradish & sour cream are available upon request

DESSERT

~ good enough to share

House made ice cream Duo

10

Bottle: 2008 Mitchelton Blackwood Park Botrytis Riesling \$30

Warm Caramel Pear Cake

Pear and Date cake warmed and served with Caramel sauce

12

Bottle: 2007 De Bortoli Noble One Botrytis Semillon \$47

Devine Tarte

Raspberries and chocolate tarte

14

Glass: Morris Liqueur Tokay \$6.6

White Chocolate Parfait with Kahlua

14

Glass: Morris Liqueur Muscat \$6.6

Cheese

Roquefort, Brie, Milawa Cheddar with poached pear, walnuts & crackers

14

Bottle: 2007 Stanton & Killeen Shiraz Durif \$35

HOT BEVERAGES

Espresso Coffee

Latte, Flat White, Long Black

Short Black, Cappuccino

4

T2 Tea

English Breakfast, Earl Grey

Camomile, Peppermint & Green Tea

4

Irish Coffee

Jameson's Irish whiskey, espresso coffee & cream

13

Acapulco coffee

Frangelico & Baileys, espresso coffee & cream

13

Affogato

House made ice cream, espresso shot & choice of liqueur

14