

autumn 2007

your hosts: Stuart & Emily Derham
your chefs: James Taylor & Ryan Linton

starters & salads

(GF indicates gluten free. Many others can be. Please ask)

| | | | |
|----|---|-------|-------|
| | fresh tasmanian oysters | | |
| GF | natural | 10.90 | 17.90 |
| | kilpatrick | 11.90 | 19.90 |
| | ciabatta garlic or herb bread | | 5.50 |
| | three dips with olives & crusty bread | | 9.50 |
| | | | 23.90 |
| | build your own vietnamese spring rolls served with iceberg, vietnamese mint, asian veg & nouc cham | small | 9.90 |
| | | large | 13.90 |
| GF | prawns with chilli & ginger glaze, asian salad & green nam jim | | 14.50 |
| | big bowl of soup & crusty bread | | 7.50 |
| | saganaki - panfried greek cheese with tomato & cucumber salad | | 12.90 |
| | bruschetta: semi dried tomato pesto & parmesan | | 7.90 |
| | olive tapenade & fetta | | 7.90 |
| GF | thai beef & crispy noodle salad | | 15.90 |
| GF | warm chicken salad with lemon & pepper marinated chicken | | 15.90 |

pasta & risotto

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|----|--|-------|-------|
| | pasta: linguine served with | | |
| | creamy chicken, semi dried tomato & spinach | 13.90 | 17.50 |
| | real pesto, roasted capsicum, fetta & rocket | 13.90 | 17.50 |
| | pescatore - fresh prawns, scallops & gummy shark with olive oil, garlic & chilli | 14.50 | 19.50 |
| | risotto: | | |
| GF | chicken, semi dried tomato, mushroom & spinach | 13.90 | 17.50 |
| GF | roasted pumpkin & maffra farmhouse "glenmaggie blue" cheese | 12.90 | 16.50 |
| GF | creamy seafood risotto with prawns, scallops & gummy shark | 14.50 | 19.50 |

sides

| | | | | | |
|----|-----------------------|------|----|-------------------------|------|
| GF | roasted garlic mash | 4.00 | GF | fresh local asparagus | 4.00 |
| GF | fries & tomato relish | 4.50 | GF | rocket & parmesan salad | 5.50 |

split payments

if you would like to pay for your meals individually, please order your meals at the bar

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| main course |
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|----|----------------------|--|-------|
| | quiche | see specials for today's quiche served with rocket & parmesan salad | 16.90 |
| GF | thai fish cakes | home made fish cakes with tangy asian coleslaw & nouch cham | 18.9 |
| | parmagiana | chicken schnitzel, ham, cheese & tomato with chips & salad | 17.90 |
| | fish & chips | fresh gummy shark in a crispy beer batter with chips, salad & tartare | 17.90 |
| GF | chicken breast | garlic roasted chicken breast with pesto mash, greens & red wine stock reduction | 21.90 |
| | thai 'lasagne' | thai red coconut & chicken curry layered with crispy wontons & asian greens | 19.90 |
| | belgian pork & ale | pork fillet medallions in a creamy belgian style coopers dark ale sauce flavoured with bacon & mustard. served with mash & greens | 18.90 |
| GF | shanks | lamb shanks cooked in red wine & tomato, with spring onion & parmesan mash, greens and sticky red wine jus | 19.90 |
| GF | roo | peppered kangaroo fillet on lemon myrtle & semi dried tomato mash with greens & relish | 19.90 |
| GF | east gippsland steak | our beef is grown on Ray Smith's farm "Glenclyff" at Clifton Creek 300g scotch fillet cooked to your liking served with mustard mash & greens | 21.90 |

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| local produce |
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We use local produce because we know it's fresh & we know who grew it. Money stays in the region & everybody wins. If you grow great produce or know somebody who does, let us know! We would love to use it.