

eats

ENTRÉE

Oysters Natural / 4.5 ea

pear, red wine and shallot mignonette

Antipasto Platter for Two / 40

marinated seasonal vegetables, jamón, calamari, pickles, olives and grilled bread

Flash Fried Hawkesbury River Calamari / 21

seasoned with salt and Tasmanian mountain pepper, served rocket salad and aioli

Fire Roasted Jamón Croquettes (4) / 18

Jamón, corn, capsicum and chipotle aioli

Italian Style Meatballs (4) / 18

roasted garlic and rosemary meatballs baked in red wine sugo and served with focaccia

El Diablo Mussels / 23

local Mount Martha mussels with spicy San Marzarno Napoli and Spanish chorizo

MAIN

Chicken Supreme / 28

herb marinated hazeldene's chicken breast with ancient grain field mushroom risotto and parmesan-reggiano

Murray River Cod / 38

cauliflower purée, confit of roasted fennel and broccolini with lemon and caper sauce

Braised Celeriac with Polenta / 26

12 hr braised mushroom and celeriac with soft olive oil polenta

Warm Roasted Pumpkin Salad / 18

beetroot purée, winter greens, walnuts and goats cheese

Angel Hair Pasta with King Prawn Bisque / 32

locally sourced king prawns, vongole clams and crispy gremolata

From the Grill

(with Café de Paris butter, hand cut chips and salad)

300g Grass Fed Galician MB3+ Sirloin / 38

Gippsland VIC, from Spanish heritage

350g Grass Fed Black Angus MB2+ Hanger / 43

Cape Grim TAS

300g Grass Fed Black Angus MB2+ Scotch Fillet / 45

Gippsland VIC

350g Red Wine Glazed Short Rib / 45

Gippsland VIC

Additional Sauce Options

red wine jus 3.00

horseradish cream 2.00

bourbon pepper sauce 3.00

classic mushroom jus 3.00

Sides to Share

cheese & garlic cob loaf / 12

creamy mashed potato / 10

cauliflower cheese gratin / 15

buttermilk onion rings / 10

classic creamed spinach / 10

honey and truffle roasted heirloom carrots / 13

house salad with pickled vegetables and dressing / 10

Pub Classics

Bangers and Mash / 25

cumberland sausages with colcannon mash and onion gravy

Chicken Parmigiana / 28

shoestring fries and mixed leaf salad

Beer Battered Fish and Chips / 26

lemon, tartare, malted onions, crushed peas and mixed leaf salad

Winter Beef Burger / 22

house ground sirloin, caramelised onions, mushrooms, cheese, bacon, mustard, pickles and shoestring fries