

Starters

Leek and Artichoke Dip (v)	8.80
Lightly warmed caramelised leek, cream cheese and artichoke served with bread	
Seared Scallops (4)	15.90
Pan Seared Atlantic scallops drizzled with a mango and capsicum vinaigrette served with 5-spice fried wontons	
Spiced Seafood Cakes (2)	10.90
Handmade seafood cakes with a cauliflower and parsley puree	
Lamb Meat Balls (3)	10.90
Lamb and herb meatballs drizzled with rich Napoli sauce served with grated parmesan and crispy ciabatta bread	

Pasta

Mushroom Ravioli (v)	22.50
Fresh ravioli with sautéed Swiss brown mushrooms, crisped sage and a touch of cream	
* Great with Scotchmans Hill Chardonnay 9.50 glass	
Scallop and Prawn Spaghettoni	27.50
Spaghettoni tossed with whole tiger prawns, Atlantic scallops, white anchovy, baby capers and garlic butter	
* Great with Wicks Estate Riesling 9.00 glass	
Gluten Free Linguini (v, gf)	23.50
Linguini tossed with broccoli, caper and almond pesto and topped with Persian fetta	
* Great with Sticks Pinot Grigio 9.50 glass	
House Made Potato Gnocchi	25.50
Fresh gnocchi with braised lamb shank, roasted capsicum and red wine ragu	
* Great with Calo Tempranillo 8.50 glass	



Mains

Vegetable Terrine (v, gf)	24.50
Char grilled zucchini, wilted spinach, roasted capsicum and rosemary-infused mushrooms layered with ricotta cheese (served hot)	
* Great with Le Chat Noir Rose 8.50 glass	
Calamari	24.50
Lightly fried calamari on rocket leaves with pickled carrot and a preserved lemon aioli	
* Great with Baby Doll Sauvignon Blanc 8.50 glass	
Grilled Tasmanian Salmon	28.50
Lemon infused salmon fillet on a pilaf of jasmine rice, sweet corn and fresh tomato with a sweet soy and sesame dressing	
* Great with Yealands Way Pinot Gris 8.50 glass	
Honey Pork Cutlet (gf)	27.50
Char grilled mustard and honey glazed pork cutlet served with sautéed apple, capsicum, onion and fennel	
* Great with Storm Ridge Pinot Noir 9.50 glass	
Lamb Cutlets (4) (gf)	35.00
Grilled rosemary & garlic lamb cutlets on sweet potato mash drizzled with a beetroot reduction	
* Great with Provenance 'Golden Plains' Pinot Noir 12.50 glass	
Beef Eye Fillet 280gm (South Gippsland) (gf)	35.00
Pepper crusted beef eye fillet grilled to your liking with a potato and herb roesti, caramelised shallots and béarnaise sauce	
* Great with Flynns 'Lewis Road' Shiraz 11.00 glass	

Sides

Radish Salad	7.70
Roasted red radish, thinly sliced carrot and cucumber, beetroot leaves and goats cheese	
Mixed Leaf (gf)	5.00
Mixed green leaves with a lemon and herb vinaigrette	
Grilled Asparagus (v, gf)	6.60
Grilled and drizzled with extra virgin olive oil and fresh grated parmesan	
Shoestring Fries (v)	6.60
Fries served with aioli	

GF - Gluten Free V - Vegetarian



Desserts

Berry Short Cake 11.00
House made short cake with warm berry compote and vanilla bean mascarpone cream

Affogato 9.00
Vanilla bean ice cream, warm espresso and crushed Amaretto cookie
Add liqueur - \$8.50

Fried Ice Cream 11.00
Crunchy almond and coconut crusted chocolate and vanilla bean ice cream with pineapple coulis and double cream
* Great with Campbells Tokay 7.50 glass

Ginger Bread Pudding 11.00
Steamed pudding with toffee sauce and double cream
* Great with Romate Pedro Ximinez Spanish Sherry 12.00 glass

Script Cake Selection 9.90
Cake of the day served with berry compote and double cream
* Great with Genovese Espresso 3.50

Koko Black Individual 3.50 each
Individual Koko Black handmade chocolates*

Cheese

Writers Block 17.50
Three of the best* with muscatels, roasted pistachios, walnuts, apricot mostrada, crisped La Madre fruit bread, water crackers and lavosh
* Great with a bottle of red !

* Refer to black boards for current cheese and chocolate selections

