

## Starters

<b>Leek and Artichoke Dip (v)</b>	8.80
Lightly warmed caramelised leek, cream cheese and artichoke served with bread	
<b>Mushroom Dumplings (4) (v)</b>	10.90
Hand made dumplings with mushrooms (shiitake, portobello), carrot, coriander, Vietnamese mint and a spiked soy dipping sauce	
<b>Seared Scallops (4)</b>	15.90
Pan Seared Atlantic scallops drizzled with a mango and capsicum vinaigrette served with 5-spice fried wontons	
<b>Spiced Seafood Cakes (2)</b>	10.90
Handmade seafood cakes with a cauliflower and parsley puree	
<b>Lamb Meat Balls (3)</b>	10.90
Lamb and herb meatballs drizzled with rich Napoli sauce served with grated parmesan and crispy ciabatta bread	

## Burgers and Salads

<b>Grilled Chicken Salad (gf)</b>	16.50
Char grilled chicken breast on mixed leaves, shaved radish, cherry tomato and toasted sesame seeds dressed with a 'Milawa blue' cheese dressing	
* Great with Bethany Riesling 8.00 glass	
<b>Black Tiger Prawn Salad (6) (gf)</b>	17.50
Grilled prawn skewers on mixed leaves with sliced avocado, mango and herb vinaigrette	
* Great with 'Dance With the Devil' Sauv Blanc 8.00 glass	
<b>Veggie Burger (v)</b>	15.50
House made chickpea and vegetable pattie with tomato salsa, avocado and beetroot leaves served with shoestring fries	
* Great with Cricketers Arms Lager 8.50	
<b>Script Burger</b>	17.50
Char grilled 100% beef, thinly sliced red onion, tomato, sharp cheddar, pickle and relish served with shoestring fries	
* Great with Fat Yak Pale Ale 8.50	

GF - Gluten Free

V - Vegetarian



## Pasta

<b>Mushroom Ravioli (v)</b> Fresh ravioli with sautéed Swiss brown mushrooms, crisped sage and a touch of cream * Great with Scotchmans Hill Chardonnay 9.50 glass	17.50 / 22.50
<b>Scallop and Prawn Spaghettini</b> Spaghettini tossed with whole tiger prawns, Atlantic scallops, white anchovy, baby capers and garlic butter * Great with Wicks Estate Riesling 9.00 glass	21.50 / 27.50
<b>Gluten Free Linguini (v, gf)</b> Linguini tossed with broccoli, caper and almond pesto and topped with Persian fetta * Great with Sticks Pinot Grigio 9.50 glass	18.50 / 23.50
<b>House Made Potato Gnocchi</b> Fresh gnocchi with braised lamb shank, roasted capsicum and red wine ragu * Great with Calo Tempranillo 8.50 glass	19.50 / 25.50

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## Mains

<b>Vegetable Terrine (v, gf)</b>	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	
<b>Calamari</b>	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	
<b>Grilled Tasmanian Salmon</b>	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	
<b>Honey Pork Cutlet (gf)</b>	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	
<b>Lamb Cutlets (4) (gf)</b>	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	
<b>Beef Eye Fillet 280gm (South Gippsland) (gf)</b>	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

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

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## 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

