

Starters

Ocean Trout Gravlax	16.90
Ocean trout cured with juniper berry, dill and cane sugar on crisped rye bread with sweet mustard	
Antipasti (vegetarian available on request)	16.90
Bresaola, local olives, pickled broccolini, stuffed peppers and seafood cakes served with warmed bread	
Polenta Cakes (2) (gf)	9.90
Lightly fried polenta cakes with smoked chilli salsa and goats cheese	

Pasta

Prawn and Scallop Linguini	25.50
Linguini tossed with black tiger prawns, Atlantic scallops, baby capers, white wine and a little garlic butter	
* Great with Crowded House Sauvignon Blanc 9.00 glass	
Green Olive Capolini (v)	22.50
Capolini pasta tossed with fresh tomato, green olives, fresh basil and Persian fetta	
* Great with Gabbiano Pinot Grigio 9.00 glass	
Gluten Free (gf)	23.50
Gluten free pasta with roasted pumpkin, baby spinach and gorgonzola cheese	
* Great with Bethany Riesling 8.00 glass	

GF - Gluten Free V - Vegetarian



Mains

Vegetable Stack (v, gf)	24.50
Grilled zucchini layered with pumpkin, broccoli and ricotta cheese topped with parmigiano	
* Great with 9 th Island Pinot Noir 9.50 glass	
Calamari (gf)	24.50
Lightly fried calamari (rice flour) tossed with mild chilli salt on rocket leaves with pickled ginger and carrot	
* Great with Bethany Riesling 8.00 glass	
Atlantic Salmon (gf)	28.50
Grilled salmon, served medium, with a pine nut, capsicum and quinoa pilaf and a seeded mustard hollandaise	
* Great with Sanctuary Pinot Gris 9.50 glass	
Five Spice Pork Cutlet (gf)	27.50
Char grilled honey and 5-spice pork cutlet on a fennel and apple slaw	
* Great with Scotchmans Hill Chardonnay 9.50 glass	
Lamb Shanks	26.50
Slow cooked lamb shanks in tomato and red wine served with rosemary infused sweet potato mash	
* Great with Red Edge 'Degree' Shiraz 11.00 glass	
Beef Eye Fillet 280gm (South Gippsland)	35.00
Grilled to your liking with lemon scented cous cous, grilled broccolini and a tomato and red wine jus	
* Great with Pertaringa Cabernet Petit Verdot 9.00 glass	

Sides

Leaf Salad	6.60
Mixed leaves, roasted beetroot and cherry tomato with a herb vinaigrette	
Spiced Cabbage	7.70
Crunchy cabbage, shredded carrot, cucumber, coriander, roasted pistachios with a lemon vinaigrette	
Grilled Broccolini	7.70
Char grilled with basil oil and fresh grana padano	
Sweet Potato Mash	6.60
Rosemary infused sweet potato mash	
Shoe String Fries	6.60
Fries served with aioli	

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Dessert

Italian Sundae (affogato)	11.00
Vanilla bean ice cream, warm espresso, crushed Amaretto cookie and double cream Add liqueur - \$5.00	
Panna Cotta (gf)	11.00
Vanilla bean and fig panna cotta with a house baked fig cookie * Great with La Lune Botrytis Semillon 11.00 glass	
Apple Ricotta Fritters	11.00
Ricotta fritters with maple glazed apples and vanilla bean ice cream * Great with Campbells Tokay 7.50 glass	
Script Cake Selection	9.90
Cake of the day served with a side of double cream * Great with Genovese Espresso 3.50	
Koko Black Petit Four	16.00
A selection of Koko Black handmade chocolates (3) with mini desserts (2) * Great with Campbells Muscat 7.50 glass	
Koko Black Individual	3.50 each
Individual Koko Black handmade chocolates*	

Cheese

Writers Block	17.50
Three of Victoria's best* with muscatels, roasted pistachios, walnuts, fig jam, crisped La Madre fruit bread and lavosh * Great with a bottle of red !	

*Refer to black boards for current cheese and chocolate selections

