

Starters

Breads (v) Garlic bread or basil & parmesan bread.	\$6.50
Roasted garlic pizza (v) shaved parmesan, roquette & Maldon sea salt.	\$9.50
Bruschetta (v) medley of sun ripened tomatoes with Spanish onion & basil on warm ciabatta bread, finished with Lithia Springs olive oil & shaved parmesan.	\$9.80
Salt & pepper squid (gf) with roquette salad, balsamic glaze & sweet chilli mayonnaise (main served with chips).	e\$11.50 m\$21.00
Seafood Tasting Plate (gf) bloody Mary prawns, house made fishcake, smoked salmon cigar & salt & pepper squid.	e\$14.50 m\$28.00
Thai Fishcakes (gf) house made fishcakes served with pickled cucumber and authentic dipping sauce.	e\$14.50 m\$28.00

Salads & Light Meals

Lamb Salad (gf) marinated lamb fillets on classic Greek Salad with fetta, cherry tomatoes, cucumber, kalamata olives & finished with a lemon & oregano vinaigrette.	\$25.00
Chicken Salad (gf) mixed lettuce with warm smoked chicken breast, bacon, croutons, shaved parmesan, & honey roasted cashews, dressed with our seeded mustard mayonnaise.	\$22.00
Roasted Pumpkin Salad (gf,v) butternut pumpkin, hazelnut pieces, crumbed fetta, baby spinach leaves & lemon dressing.	\$19.00

Pasta & Risotto

Fettucine Alpino tender chicken pieces tossed through a mushroom sauce, Herbs, cream & white wine & finished with almond flakes & pine nuts.	\$19.50
Istrian with locally produced Istra salami, cherry tomatoes & Bocconcini with a herbed Napoli sauce finished with shaved parmesan & cracked black pepper.	\$19.50
Open Vegetable Lasagne (v) with slow roasted roma tomatoes, roasted eggplant, Zucchini, capsicum & baby spinach leaves with Napoli sauce & parmesan.	\$19.50
Pumpkin Risotto (gf,v) golden nugget pumpkin filled with sage & pumpkin risotto finished with baby spinach, toasted pine nuts & shaved parmesan.	\$21.50

Bistro Classics

Chicken parmigiana house crumbed chicken breast topped with napoli sauce & mozzarella, grilled until golden & served with chips & salad.	\$24.50
Crumbed lamb cutlets served on mashed potato with seasonal vegetables and minted gravy.	\$27.50
Fish & chips (gf) flathead fillets coated in a crisp beer batter served with the usual suspects – chips, salad, lemon & house made tartare sauce.	\$23.50
Bangers & mash award winning pork & fennel sausages from a local butchers on a bed of creamy mash with green beans & onions gravy.	\$20.50
Chicken scaloppini (gf) chicken tenders in a cream, chardonnay & mushroom sauce, served on smashed chat potatoes with seasonal vegetables.	\$24.50

Mains

Bushman's steak (gf) 300gm of prime regional porterhouse coated in mountain pepper & lemon myrtle, oven roasted to your liking & served with salad, roasted chat potatoes & warm tomato relish.	\$28.50
Veal Saltimbocca veal medallions with prosciutto & fresh sage, poached in cream & white wine served with preserved lemon cous-cous & broccolini.	\$26.50
Victoria rump (gf) 450- 500gm rump steak served with beer battered steak fries & your choice of green peppercorn & brandy sauce or roasted mushroom, thyme & shiraz gravy.	\$26.50
Atlantic Salmon (gf) crusted with black sesame seeds on coconut scented rice and Asian greens.	\$27.50
Pork Fillet of Otway free range pork served with potato rosti with cabbage & bacon & braised with a red wine jus.	\$27.50
Lamb rump (gf) rubbed with sumac & served on a pea puree with slow roasted roma tomatoes.	\$28.00

Sides

Salad garden fresh salad with house made vinaigrette.	\$5.00
Asian Greens wok tossed with sesame oil, soy, ginger & garlic.	\$6.50
Vegetables wok tossed seasonal vegetables.	\$5.00
Chips with house made sweet chilli mayonnaise.	\$6.50
Wedges with sweet chilli sauce and sour cream.	\$7.50

Specials board

Our daily specials board features more dishes including lighter choices

Desserts

Our dessert board has ever changing tempting choices

Dietry Requirements please notify your waiter

(gf) can be prepared gluten free

(v) can be prepared vegetarian