



*"Gippslands Hidden Treasure"*

## Entrees

**Garlic Bread \$9**

**Soup of the day \$12**

**Local Antipasto Platter for 2**

prosciutto, salami, goats cheese, roast capsicum, pickled asparagus, pickled walnuts, smoked trout \$24.5

**Oysters ½ dozen & dozen**

Natural with red wine & shallot vinaigrette \$16/\$26

Kilpatrick (bacon & worcestershire) \$18/\$28

Rofano (horseradish butter) \$18/\$28

**Shaw River Buffalo Mozzarella**

on shredded smoked pork hock

& tomato broth \$15

**Noojee Smoked Trout Pate**

accompanied with sour cream panna cotta and pickled vegetables \$16

**Vegetable Fritters**

Served on tomato salsa with eggplant

& yoghurt puree \$14

**Garlic Prawns**

panfried in garlic & butter. Finished with lemon cream & rice \$16

**Beef or Vegetarian Lasagne**

\$14/\$22

**Spaghetti Carbonara**

bacon, egg yolk, parmesan

and cream \$15/\$25

**Risotto of the Day \$15/25**

## **Mains**

### **Chicken Parmagiana**

breast coated in fresh breadcrumbs and parmesan. Topped with napoli sauce, smoked ham hock and buffalo mozzarella \$26

### **Pot Roast of Lamb**

served on broad beans, peas, green beans and feta with light roasting juices \$27

### **Roasted Pork Belly**

with masala sauce and served with apple and apple balsamic puree \$27

### **Gregory's Red Angus Steaks**

Fillet \$30 , Porterhouse \$28

Scotch \$28

served with your choice of house made gravy, mushroom or pepper sauce

### **Whole Noojee Trout**

grilled and topped with lemon and sage butter. \$25

### **Beer Battered Fish of the Day**

Served with house made tartare \$24

### **Fresh Calamari**

Deep fried and served with rocket salad and house made tartare \$24

**All main meals served  
with rough cut chips**

### **Extras \$6**

Salad

Vegetables

Coleslaw

## Desserts \$14

### Tiramisu

Traditional Italian Trifle

### Lemon Delicious Slice

served with lemon curd, pouring cream  
and praline powder

### Jindi Brie & Strawberry Gum

#### Panna Cotta

with caramel sauce and mascarpone

### Baked Vanilla Cheesecake

served with berry compote

### Chocolate Mousse

served with berry sorbet and  
pedro ximenez ice cream

### Affogato

ice cream, praline, frangelico liqueur  
and espresso

### Local Cheese Platter (for 2)

a selection of local cheese, fruit,  
and bread biscuits. \$26

### Dessert Wines

Heggies Reserve 242 Botrytis Riesling 2007 (SA)	\$42
Mitchelton Blackwood Park Botrytis Riesling 2007 (Vic)	\$26
Pantelleria Passito Liquoroso	
2006 (Italy)	\$50
Wild Dog Liqueur Chardonnay	
1993 (Gippsland)	\$20

### T2Tea \$4

English Breakfast, Earl Grey, Chai, Chamomile, Peppermint, Lemongrass and Ginger, China  
Jasmine, Green

### Coffee \$4

**Coffee beans are locally roasted by Swig Coffee in Yarragon**  
Short black, Ristretto, Macchiato, Latte, Cappuccino, Hot chocolate