



"Gippslands Hidden Treasure"

Entrees

Garlic Bread

With Hope Farm ciabatta
\$10

Soup of the day

\$12

Tarago Goats Cheese, Bush Tomato & Prosciutto Tart

Finished with basil pesto
\$16

Baby Pork and Fennel Sausages

With pickled quince and onion marmalade \$16

Garlic Prawns

Pan-fried in garlic and butter. Served with lemon myrtle flavoured rice
\$18

Spaghetti Saltati

Tossed in beef, pork, red wine
and tomato ragu
\$16

Fettuccini

Finished with a mixed mushroom, sage and beef jus sauce
\$16

Orecchetti Pasta

Pan-fried with broccoli, tomato salsa, chilli, garlic and olive oil
\$16

Crumbed Calamari

Served with garden salad and
house made tartare
\$17

Mains

Prime Cut of Gippsland Beef

Pan-fried and served with buttered spinach, roast tomato and beef jus \$32

Gippsland Beef

Slow braised in red wine, onion, tomato. Served with peas and potato mash \$27

Pot Roast of Lamb

Served with potato and celeriac mash, pea puree and roasting juices \$32

Pork Cutlet

Pan-fried and topped with masala sauce and apple puree. Served with roast potatoes \$30

Chicken Parmagiana

Chicken breast coated in fresh breadcrumbs and parmesan. Topped with napoli sauce, smoked ham hock and buffalo mozzarella. Served with rough cut chips \$27

Fresh Fish (deep fried or grilled)

Served with rough cut chips, house made tartare and lemon \$27

Baked Whole Noojee Trout

Boned and stuffed with breadcrumbs, capers, fresh herbs and lemon zest. Finished with tarragon vinegar beurre blanc \$28

Extras \$6

Mixed Salad

Vegetables

Roast Potatoes

Chips

Desserts

Slow Pot Roasted Quince

Whole quince slowly pot roasted in mulled wine. Served with pouring cream
\$16

Apple Tarte Tatin

Traditional dessert of caramelized apple and puff pastry
\$16

Pistachio & Almond Tort

With pistachio ice cream and fresh cream \$16

Jindi Brie & Strawberry Gum Panna Cotta

With fresh strawberry sauce and drizzled with caramel syrup
\$16

Chocolate Mousse

served with berry sorbet and
Pedro Ximenez ice cream
\$16

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