

## Entrée

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Queen Olives, Fontina, Anchovy, Zest & Fresh Herbs, Crumbed & Deep-Fried 8.00

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Sydney Rock Oysters, Merimbula, NSW ½ Dozen 27.00  
Served Natural with Sweet Vinegar & Shallots Dozen 54.00

Oysters Bacash, Pacific Oysters grilled with ½ Dozen 27.00  
Spinach, Garlic & Parmesan Dozen 54.00

Sashimi Grade Yellow Fin Tuna, Anchovy & Tuna Mayonnaise 24.50  
Mache Leaves & Potato Crisps

Carpaccio of Port Phillip Bay Snapper, Ruby Grapefruit 24.50  
Buttermilk & Fresh Herb Dressing

Garfish and Prawn Nori Rolls flavoured with Ginger 27.50  
Garlic and Coriander, lightly deep-fried

White & Green Asparagus, Fromage Frais 24.50  
Hazelnuts, Fresh Peas & Lemon Olive Oil

Char-grilled Calamari with Pickled Fennel, 24.50  
Smoked Paprika & Saffron Aioli

Seared Bass Strait Sea Scallops, Corn Cream, Chorizo 27.50  
Charred Baby Onion, Spring Leaves

Goats Cheese, Walnut & Witlof Salad, Crisped Apple, 21.50  
Endive, Cider Vinaigrette

Deep Fried Zucchini Flowers filled with Haloumi and Ricotta, 21.50  
Basil Pesto, Almonds and Currants

Filletts of Port Phillip Bay Sardines Deep Fried in a light beer batter, 21.50  
Served on Baba Ghannoush

## Main Course

Baked Port Phillip Bay Garfish, Parmesan Crusted, Cherry Tomato & Curly Endive Salad	38.00
Lebanese Style Snapper Fillet with Sumac Braised Silverbeet, Caramelized Onion, Coriander Salad, Pine Nuts, Currants and Tahini	42.00
Deep Fried King George Whiting, House Made Tartare, Pommes Dauphine	42.00
Spaghetti Marinara with Prawns, Scallops, Mussels, Fish and Calamari E.V.O.O with Parsley and Garlic	44.00
Grilled Cape Grim Eye Fillet, Red Wine Jus, Pommes Anna, Mustard & Horseradish Relish	45.00
Lakes Entrance Silver Whiting Fillets grilled and served with Balsamic Capers.	38.00

## Fish of the Day

Green Salad and French Fries

King George Whiting, Port Phillip Bay	45.00
Snapper, Port Phillip Bay	42.00
John Dory, Lakes Entrance	45.00
Rockling Fillet, Bass Strait	42.00
Rock Flathead, Corner Inlet	42.00
Whole New Zealand Yellow Belly Flounder, NZ	45.00

## Salads and Vegetables

French Fries	11.00
Sautéed Green Beans with Garlic and Butter	12.50
Cos Leaf Salad	10.50

## Desserts

Selection of House Made Ice Creams, Sesame Nougatine	19.50
Lemon Verbena Posset, Blackberries Pistachio Biscotti	19.50
Chocolate Jelly, Jaffa Feuilletine Crunch Citrus, Orange Crème Anglaise	19.50
Raspberry Soufflé Roasted Rhubarb Ice Cream (20 minutes)	21.50

## Cheese Selection

Cheese served with Date and Walnut Bread &  
Sourdough & Black Sesame Crispbread

### **Delice de Bourgogne**

Cow's Milk Triple Cream Brie from Burgundy, France

### **Manchego**

Semi-hard Sheep's Milk Cheese from La Mancha, Spain

### **L'Artisan Fermier**

Morbier style cheese, Smear ripened, Ash Layer

1 Cheese	14.00
2 Cheese	24.00
3 Cheese	34.00