

Entrée

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

Shane Buckley's Wapengo Rock Oysters, 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 Long Line Bass Strait Blue Eye, Ruby Grapefruit 24.50
Buttermilk & Fresh Herb Dressing

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

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

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

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

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

Main Course

Slow Roasted Ocean Trout, Cauliflower Cream, Mussels, Prawns, Scallops & Calamari, Parsley Sauce	44.00
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
Lakes Entrance Silver Whiting Fillets, Balsamic Capers, Lemon Olive Oil	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

Fish of the Day

Green Salad and French Fries

John Dory Fillet, Lakes Entrance	45.00
Rock Flathead, Corner Inlet	42.00
Snapper Fillet, Port Phillip Bay	42.00
Whole Yellow Belly Flounder, New Zealand	45.00

Salads and Vegetables

French Fries	11.00
Sautéed Green Beans with Garlic and Butter	12.50
Cos Leaf Salad	10.00

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