

# Chef Selection



**VEGETARIAN DELIGHT** ..... 18.9

Pan seared goat cheese roulade served with a roasted vegetable salsa & mixed leaf salad

**SPAGHETTI BOSCAIOLA** ..... 18.9

Diced bacon & field mushrooms cooked in a white wine & cream sauce, topped with parmesan cheese

**SLOW ROASTED SPICY TUNISIAN CHICKEN BREAST** ..... 25.9

Supreme cut of chicken breast basted in Tunisian spices served on summer greens & a mango salad

**LAMB SHOULDER 'POT AU FEU'** ..... 28.9

Five hours slowly braised Victorian lamb shoulder served in a light broth with fresh garden vegetables

## From the Sea

**JEWFISH CUTLETS** ..... 27.9

Grilled & topped with lemon butter

**SNAPPER FILLETS** ..... 28.9

Grilled & topped with lemon butter or golden fried in a light beer batter

**FLATHEAD FILLETS** ..... 29.9

Golden fried in a light Heineken beer batter

*All fish above served with salad & a choice of jacket potato, topped with sour cream, chives & bacon or chip*

## Desserts

**SLOW BAKED LEMON & LIME TART** ..... 9.9

Served with vanilla anglaise

**TIRAMISU** ..... 9.9

Served with raspberry coulis

*All desserts are served with vanilla ice cream*

**MANGO & STRAWBERRY GELATO** ..... 9.9

**SELECTED AUSTRALIAN & NZ CHEESE PLATE** ..... 10.9

Served with dried fruit, mixed nuts, quince paste & mixed crackers

**FRESHLY CUT SEASONAL FRUIT PLATE** ..... 10.9