

## Breads

<b>Hot Ciabatta Rolls with Butter (2)</b>	<b>\$ 1.50</b>
<b>Garlic Bread or Herb Bread (V)</b>	<b>\$ 5.50</b>
<b>Whole Chunky Bruschetta (V)</b>	<b>\$ 8.50</b>
Crispy warmed Turkish bread, drizzled in a garlic olive oil and topped with sliced Roma tomatoes, Spanish onion, freshly picked basil leaves and garnished with crumbled Greek feta cheese	
<b>Triata of Dips</b>	<b>\$ 14.50</b>
A selection of freshly homemade dips, served with crusty warm Turkish bread Please ask our friendly staff for today's selection	

Extra Bread \$ 2.50

## Entrees & Appetisers

<b>Homemade Soup of the Day</b> served with a hot Ciabatta Roll	<b>\$ 8.50</b>
<b>Warm Marinated Selected Greek Olives (V)</b>	<b>\$ 7.50</b>
<b>Homemade Mediterranean Risotto Balls</b>	<b>\$ 12.50</b>
Lightly fried, hand made Arborio rice balls mixed with diced bacon, spring onion and semi dried tomatoes and served with ginger sweet chilli sauce	
<b>Anguria Fetta Scallops</b>	<b>\$ 15.50</b>
Lightly spiced pan fried Japanese scallops, served upon a tower of fresh watermelon and feta cheese, with a watermelon and mint coulis	
<b>Freshly Shucked Oysters: (GF)</b>	<b>Half \$ 17.50      Full \$ 28.50</b>
<b>Citronella</b> – topped with a tangy lemon and lime granita	
<b>Kilpatrick</b> – with diced bacon and Worcestershire sauce	
<b>Naturale</b> – with fresh lemon and cocktail sauce	

(V) Vegetarian

(GF) Gluten Free

## Light Meals & Salads

### **Garlic Prawns**

E \$ 16.00 M \$ 28.00

Pan fried tiger prawn cutlets in a creamy garlic and white wine sauce, surrounding a pilaf of steamed Jasmine rice, julienne vegetables and crispy fried vermicelli noodles

### **Chilli Prawns**

E \$ 16.00 M \$ 28.00

Pan fried tiger prawn cutlets in a sweet chilli and Napoli based sauce. Finished with a touch of cream and surrounding a pilaf of steamed Jasmine rice, julienne vegetables and crispy fried vermicelli noodles

### **Caesar Salad**

Baby cos lettuce, poached egg, anchovies, crispy prosciutto, herb croutons, bound with homemade Caesar dressing and freshly shaved parmesan

*Traditional* \$ 14.50  
*With Smoked Chicken* \$ 19.50

### **Traditional Greek Salad (V)**

\$14.00

Fetta cheese, Kalamata olives, semi dried tomatoes, roasted red peppers tossed together with mixed salad leaves and drizzled in a creamy balsamic vinaigrette dressing

### **Grilled Pear and Walnut Salad (GF)**

\$ 14.50

Salad of wild rocket leaves, juicy marinated and grilled pear, crispy prosciutto and crunchy walnuts tossed through a blue cheese vinaigrette dressing

## Risotto & Pasta

### **Prawn Linguini**

\$ 23.50

Succulent tiger prawn cutlets, pan fried in a Napoli based, sweet chilli and lemon sauce, tossed through fresh snow peas, spring onion and linguini and garnished with wild rocket and shaved parmesan

### **Gnocchi Carbonara**

\$ 22.50

Pan fried pieces of bacon, onion and mushrooms tossed through a creamy garlic and white wine sauce

### **Pumpkin and Pine Nut Saffron Risotto (V) (GF)**

\$ 18.50

Roasted butternut pumpkin, wilted baby spinach, pine nuts and spring onion tossed through a vegetable and saffron based risotto

### **Smoked Salmon Risotto (GF)**

\$ 23.00

Smoked Tasmanian salmon pieces mixed with capers, sun dried tomatoes and baby spinach in a creamy garlic sauce

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## From The Grill

All dishes cooked over our open flame char grill



**Certified Gippsland Natural Beef - Grain fed for 42 Days Minimum**

<b>Rib Eye Pescatorā</b>	<b>\$ 35.00</b>
Juicy 350g prime rib eye steak, cooked to your liking and topped with a creamy garlic and white wine sauce and tiger prawns	
<b>Pepper Steak</b>	<b>\$32.00</b>
300g striploin steak, perfectly cooked, and served with a pink peppercorn and champagne sauce	
<b>Natalie's Mixed Grill</b>	<b>\$ 31.50</b>
Tender 150g porterhouse steak, veal sausages, grilled chicken tenderloin skewers, bacon rasher and sautéed mushroom topped with a side of red wine jus	
<b>Bourbon and BBQ Pork Ribs</b>	<b>\$27.50</b>
Juicy full rack of pork ribs, marinated in a homemade bourbon, BBQ and sweet chilli sauce, slow cooked for tenderness and full of flavour	

**All Served with a Choice of:**

Chunky Beer Battered Fries, Spicy Wedges, Herb Roasted Baby Chat Potatoes or Creamy Mashed Potato

**Substituting Potato for Vegetable - Extra \$4.00**

**Extra Sauce \$ 1.00**

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## Mains

**Atlantic Salmon Fillet (GF)** \$ 30.00  
Grilled Atlantic salmon fillet, encrusted with a crispy basil pesto and parmesan shell and served upon a Tuscan white bean salad with preserved lemon and semi dried tomato. Garnished with home made herb oil

**Cajun Lemon Lamb** \$ 32.50  
Slow roasted and succulent 4 point rack of lamb, infused with a Cajun and lemon flavour, served upon a bed of wilted spinach and roasted chat potatoes and topped with a tangy avgolemono sauce

**Chicken Parmigiana** \$ 27.50  
The old time favourite, crumbed chicken breast fillet, topped with home made Napoli sauce, sliced Virginia ham and mozzarella cheese. Served with chips and a side garden salad

**Seeded Mustard Veal Scaloppini** \$ 30.50  
Tender escalopes of veal, pan fried in a seeded mustard and beef jus, finished with a dash of cream and served with seasonal steamed vegetables and roasted chat potatoes

**Crispy Skinned Camembert Chicken Breast** \$30.00  
Juicy chicken breast filled with a farce of camembert cheese, semi dried tomatoes and fresh basil then served upon a bed of seasonal steamed vegetables and roasted chat potatoes and topped with creamy garlic and seeded mustard sauce

**Swordfish Steak (GF)** \$30.50  
Lightly spiced and grilled fillet of swordfish, served on top of a salad of cherry tomatoes, capers, Spanish onion, Kalamata olives and artichoke hearts and a thick balsamic reduction

**Additional Sides Available:** \$ 6.00 each

Steamed seasonal vegetables  
Caesar salad  
Italian herb roasted chat potatoes

Garden salad  
Chunky beer battered chips  
Creamy mashed potato

## Desserts

All \$ 9.50 each

### **The Manor Cake**

Caramel & Chocolate malt fudge layered into a chocolate cake then iced over in a thick chocolate ganache, served with vanilla ice cream

### **Lemon Meringue Pie**

A short crust biscuit base filled with lemon curd then topped with peaks of golden crispy meringue and served with Chantilly cream

### **Honey and Lavender Brûlée (GF)**

Garnished with a sweet honeycomb

### **Sticky Date Pudding (GF)**

Served with butterscotch sauce and Chantilly cream

### **Triata of Sorbet (GF)**

Scoops of lemon, passionfruit and strawberry sorbet on an Italian biscotti base with berry coulis

### **Manouri Mousse**

Lightly whipped manouri cheese mousse, scented with orange blossom, topped with a thyme honey and finished with crushed walnuts and candied orange

## Hot Beverages

Coffee - by Beraldo                      Cup \$3.90      Mug \$ 4.90

Cappuccino, Short Black, Long Black, Latte, Flat White

Chai Latte \$3.90

Fresh loose Leaf - by Tea 2      \$ 3.90 Pot

English Breakfast, Earl Grey, Sencha, China Jasmine, Lemongrass & Ginger  
Just Peppermint, Just Chamomile & Chai

Hot Chocolate & Marshmallows \$ 4.90

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