

**DINNER** served from 5.30pm

**STARTERS**

Sourdough Cob loaf with Dukkah & oil Skordalia, grapefruit & avocado	12.00
Coconut Tiger Prawns chilli jam, mixed leaf salad, toasted coconut, lemon dressing	21.00
House made Potato Gnocchi sautéed field mushrooms, kale, walnuts, truffle oil, grana padano	20.00
Citrus Cured Salmon horseradish crème fraiche, dill, cucumber & lavosh	20.00
Soy Braised Pork Belly bean sprouts, carrot, coriander, white cabbage, braising reduction	19.00
Reef Fish Tortellini prawn Bisque, diced tomato, chives	22.00
Roasted Butternut Squash Salad quinoa, pearl barley, avocado, mesulin, red onion, lemon dressing	18.00

## MAINS

Seafood Pappardelle Prawns, clams, mussels, toasted pine nuts, crisp rocket in a white wine, tomato & vanilla sauce	33.00
Stuffed Chicken Breast Twiced cooked with baby carrots, asparagus, saffron potatoes, jus	34.00
Lamb two ways Slow roasted lamb shoulder, herb crusted lamb lion, rosemary jus, green beans, roasted parsnips, sautéed kipfler potatoes	37.00
House made Potato Gnocchi Field mushrooms, kale, walnuts, truffle oil, grana padano	32.00
Confit Duck Leg Roast pumpkin puree, red wine glazed onions, jus, baby carrots, broccolini	36.00
Grilled Eye Fillet potato mash, green beans, baby carrots, cafe de paris butter	40.00
Grilled market Fish of the day (please ask your wait staff for todays special)	36.00
Beer battered fish of the day minted peas, crushed potato, warm tartare sauce & lemon	30.00

## **SIDES**

House salad of avocado, cherry tomatoes, red onion, mesculin, feta, french dressing	10.00
Seasonal vegetables	10.00
Sauteed kipfler potatoes, chorizo and herbs	10.00
Shoestring fries with chipotle mayonnaise	9.00

## **DESSERT**

Flourless chocolate cake, white wine poached pear vanilla ice cream	15.00
Kaffir lime & coconut pannacotta with poached pineapple, raspberry coulis, biscotti	15.00
Mango & yoghurt parfait with passionfruit, toasted coconut & pineapple, palm sugar caramel	15.00
Banana crème brulee with rum caramel sauce	15.00
Cheese Plate 1 cheese 16.00 / 2 cheese 20.00 / 3 cheese 24.00 (40gm per serve)	

## **LIQUID DESSERT**

Affogato – choose from kahlua / frangelico / baileys / liquor 43	14.00
Espresso Martini - vodka / kahlua / liquor 43 / espresso	16.00
Toblerone – baileys / kahlua / frangelico / ice cream / honey	16.00

**BEER**

Hemmingways 'Prospector Pilsner	8.50
Hemmingways 'Dougs Courage' IPA	8.50
Hemmingways 'Pitchfork Bettys' Pale Ale	8.50
Great Northern Super Crisp	7.50
Great Northern Original	7.50
James Boags Light	7.50
James Boags Premium	8.50
Crown Lager	8.50
Victoria Bitter	7.50
Little Creatures Pale Ale	9.00
Little Creatures Pilsner	9.00
Stone & Wood Pacific Ale	9.00
Peroni	9.00
Peroni Legerra	8.50
Corona	8.50
Apple or Pear Cider	8.50

## COCKTAIL LIST

### Classics

Mojito	16.00
white rum / fresh mint / lime / sugar syrup / soda	
Daquiri	16.00
white rum / lime juice / sugar syrup	
Caiprioska	16.00
vodka / lime / sugar syrup	
Pina Colada	16.00
white rum / malibu / coconut cream / pineapple juice	
Negroni	16.00
campari / gin / rosso / orange peel	
Bloody Mary	16.00
vodka / worcestershire sauce / tobasco / salt / pepper / lemon / tomato juice	
Old Fashioned	16.00
bourbon / bitters / sugar cube / orange peel	
Lychee Martini	17.00
vodka / lychee liquer / vermouth / lime / fresh lychee	
Espresso Martini	17.00
vanilla vodka / licor 43 / kahlua / espresso	

Southside 17.00  
melbourne gin / mint / lime / sugar syrup

Dark & Stormy 17.00  
spiced rum / golden rum / lime / bitters / ginger beer

Aperol Spritz 17.00  
aperol / prosecco / soda / fresh orange

**Sours** 16.00  
Whiskey / Amaretto / Aperol / Frangelico  
egg white / lemon / sugar

**Margarita** 16.00  
tequila / lime juice / cointreau  
Don Julio tequila 22.00

## Signatures

One More	18.00
vodka / Chambord / Strawberry puree / cherry bitters / pineapple juice / lime	
Four Mile Sling	18.00
white rum / Malibu / coconut syrup / lime / shredded coconut	
Cucumber sour	18.00
hendricks gin / lemon / cucumber / egg white / cracked pepper	
Watermelon & basil caiprioska	18.00
grey goose vodka / palm sugar / watermelon / lime / basil	
Pimms	15.00
lemonade / ginger ale / mint / raspberries / orange / cucumber	
Lychee & ginger mojito	18.00
white rum / lychee liqueur / lychees / shaved ginger / lime / mint / palm sugar	
Champagne cocktail	18.00
champagne / watermelon & mint granita / chambord	