

## Entrees

|   |                              |
|---|------------------------------|
| Bruschetta (3)– tomato, onion, basil and bocconcini | 13.00                        |
| Assorted dips (3) with olives and pita bread        | 16.00                        |
| Soup of the day                                     | 8.00                         |
| Oysters Natural with shallot vinegar & lemon        | 1/2 doz.) 17.00 (Doz.) 30.00 |

## Pasta & Risotto

|   |       |
|---|-------|
| Prawn, saffron and leek risotto   | 18.00 |
| Gnocchi with Braised lamb shank, gremolada and peas   | 17.00 |
| Spaghetti with anchovy, garlic, chilli, broccolini and salted ricotta<br>(Vegetarian recipe also available) | 15.00 |

## Small meals

|  |       |
|--|-------|
| Calamari with red onion, roast capsicum, chorizo sausage, parsley and frizée salad<br>with saffron aioli | 17.00 |
| Atlantic salmon with a fennel crust on crushed kipfler potatoes and preserved lemon                      | 17.00 |
| Filo pastry parcel filled with eggplant, walnut and goats cheese, with a beetroot relish                 | 16.00 |
| Traditional Caesar salad topped with a poached egg   | 15.00 |
| with chicken   | 17.00 |
| Lamb cutlets (3) on garlic roasted vegetables and salsa verde  | 18.00 |

## Main meals

|   |       |
|---|-------|
| Portland grain fed porterhouse steak (300gms) served with roasted field mushrooms,<br>a green salad, fries and a red wine jus | 30.00 |
| Fresh grilled market fish with a Thai green Curry sauce, coconut rice and Asian salad   | 27.00 |
| Beer battered fish of the day with fries, mixed leaf salad and tartare sauce  | 24.00 |
| Chicken Parmagiana topped with smoked ham, cheese & tomato Napoli served<br>with fries & green salad                          | 21.00 |
| Beef burger with bacon, lettuce, tomato, cheddar cheese, tomato relish, Cajun onion rings<br>served with chips                | 20.00 |
| Open chicken pie with mushroom, bacon and mashed potato   | 22.00 |

- Specials also available. Please ask our waiting staff -

## Sides dishes

|   |      |
|---|------|
| Kooyong famous fries  | 5.00 |
| Creamy mash potato  | 8.00 |
| Roquette salad with Parmesan and lemon dressing               | 8.00 |
| Greek Salad   | 8.00 |
| Seasoned potato wedges with sour cream and sweet chilli sauce | 7.00 |
| Steamed vegetable of the day                                  | 8.00 |

## Children's meals

11.00

(All children's meals include a soft drink & a bowl of ice-cream)

- Crumbed chicken & chips
- Mini fish & chips
- Pizza & chips
- Spaghetti bolognaise

## Desserts

|   |       |
|---|-------|
| Hot bread & butter pudding with cinnamon crème Anglaise           | 12.00 |
| Warm roast pear and almond Frangipane tart with saffron ice cream | 12.00 |
| Tiramisu with espresso coffee syrup                               | 12.00 |
| A selection of cheese served with grapes, pear and quince paste   | 16.00 |

## Dessert Wine

**2005 Le Tertre du Lys d'or - Sauternes, Bordeaux, France** 8.50 gls (90ml) / 50.00 btl (375 ml)

The sweet wines of Sauternes are known the world over and are also referred to as "The wine of the kings = the King of wines".

The grapes used in the making of these delicious wines, are often selected grape by grape and carefully hand harvested. The result of this laborious selection, is a wine of great purity, complexity and depth. This blend of Semillon, Sauvignon Blanc and Muscadelle, displays aromas of apricot, sweet brioche and liquored fruit. The palate is rich with flavours of dried pineapple, apricot and fig leading to a clean and complex finish.

## Liqueur Coffee

7.00

Mexican Coffee - Kahlua  
Irish Coffee - Irish Whiskey or Baileys  
Jamaican Coffee - Tia Maria  
Italian Coffee - Galliano