

Starters

Garlic Bread (V) 2 pcs \$9 Add Cheese \$3

Bruschetta (V) 2 pcs \$13

Tomatoes, Spanish onion, fresh basil, Persian feta and balsamic glaze.

Quesadilla (V) \$15

Roasted Vegetables, salsa and sour cream wrapped in a tortilla.

Calamari (GF) \$16

Flash fried calamari strips in lime pepper seasoning served with coleslaw and aioli.

Starters

Chilli and Garlic Prawns (GF) \$19

Tiger prawns pan tossed in chilli and garlic, served with rice and coriander.

Spicy Chicken Pieces. \$15

Crispy coated chicken bites coated with sweet and savoury honey sauce.

Smoked Salmon \$17

Salmon ribbons served with toasted Turkish bread, lemon crème fraiche and caviar.

Saganaki (GF) (V) \$17

Grilled saganaki cheese with cherry tomatoes and fig paste.

Mains

Sri Lankan Curry (V) (GF) \$24

Slow cooked Dhal with pumpkin, chickpea, spinach, and herbs served with roti and rice.

Spaghetti Carbonara \$26

Onion, bacon and garlic pan tossed with eggs, parmesan, spaghetti and cream.

The Salad (GF) \$22

Tossed mixed greens with Spanish onion, roasted pumpkin, beetroot, feta, quinoa with a honey mustard dressing.

Add Chicken, Calamari, Prawns or Salmon \$10

Goulash Pot Pie. \$29

Oven baked beef Hungarian pie with green beans, capsicum, potatoes and crusty bread.

Mains

Chicken Schnitzel Or Parmigiana

half \$25 Main \$32

Crumbed chicken breast with gravy, chips & salad. Parma topped with ham, Napoli and melted mozzarella chips and salad.

Mushroom Risotto (V) (GF) \$28

Arborio rice with mushrooms, peas and onion tossed in a creamy white wine sauce with a basil pesto and topped with mascarpone cheese. **Add Chicken \$10**

Pork Belly (GF) \$39

Slow cooked pork belly with apple puree sauteed cabbage and roasted potatoes.

Creamy Chicken \$33

Breast of chicken served in a creamy winter vegetable sauce with mash potatoes.

Please advise staff of any **FOOD ALLERGIES** or **NUT ALLERGIES** when placing your order

GF = Gluten Free GF on req = Gluten Free on Request

15% surcharge applies on public holidays

Mains

Greek Lamb Backstrap (GF) \$37

Tender Kelly's lamb served on green lentil risotto tossed with greens served with red wine jus and tahini yoghurt.

Beef Cheek. \$36

Slow cooked in winter vege and gravy served on Pappardelle and topped with pangrattato.

Porterhouse Steak (GF) \$38

Cooked to your liking and served with either gravy, mushroom sauce, pepper sauce or garlic butter.

Add creamy garlic seafood sauce. \$18

Premium Gippsland Char Grilled Eye Fillet (GF) 250g 250g \$55

Cooked to your liking and served with either gravy, mushroom sauce, pepper sauce or garlic butter.

Add creamy garlic seafood sauce. \$18

Kids Menu (Under 12 years) – All includes free ice-cream \$17

- Parma tenders and chips
- Fried or grilled gummy and chips
- Chicken tenders and chips
- Calamari and chips (GF REQ)
- Creamy Cheese Pasta

Seniors

- Schnitzel** chips, gravy & salad \$24
- Parma** chips and salad \$25
- Grilled/fried gummy** chips & salad. \$24
- Seafood crepe** chips and salad (GF) \$27
- Calamari** chips & coleslaw (GF) \$24
- Porterhouse Steak** chips & salad (GF) \$29

Seafood

Seafood Chowder half \$28 main \$38

Fresh seafood mix in a thick creamy vegetable and seafood stock and served with crusty bread.

Lime Peppered Calamari (GF) half \$25 Main \$32

Lime pepper calamari flash fried & served with chips, coleslaw and aioli.

Fish and Chips (GF) \$33

Gummy fillets in lime pepper seasoning, or beer battered, served with chips, salad, tartare and lemon

Seafood Crepe (GF) ½ serve \$33 Main \$44

Fresh marinara mix in a creamy garlic, onion and white wine sauce, wrapped in a crepe with chips and salad.

Moroccan Fish Parcel. (GF) \$33

Oven baked fish of the day wrapped in baking paper stuffed with potatoes, carrots, zucchini, and Asian herbs.

Seafood Plate for two \$79

Fried gummy shark, Seafood Chowder, Lime peppered Calamari, scallops Kilpatrick, smoked salmon and caviar served with warm bread, chips, coleslaw, lemon and tartare.

Spanish Seafood Paella (GF) \$37

Prawns, Scallops, Mussels, Gummy Shark and Chorizo panned in traditional Spices and served with Saffron infused rice.