



## RESTAURANT

### ENTREE

Soup of the day 8

Caprese salad with heirloom tomatoes, basil, balsamic, olive oil and chargrilled sourdough (v) 14

Garlic cheese Turkish bread (v) 9

Flash fried calamari in zaatar with lemon 15

Corn and coriander bites with sweet chilli (v) 13

### MAINS

Filled Chicken breast with Jarlsberg cheese, sundried tomatoes and spinach served with polenta chips, lemon infused silverbeet and jus 30

Lamb shank slow cooked in a rich tomato broth, buttered mash potato & winter vegetables 28

Chargrilled pork cutlet with lyonnaise potatoes sautéed onion, bacon and cabbage, mustard jus and baked apple 29

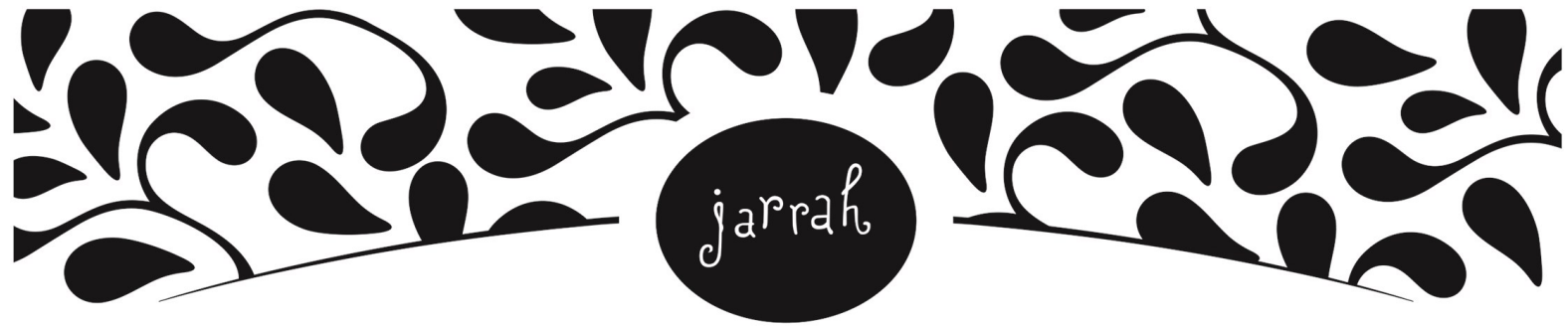
Chicken leek and mushroom potted pie served with mushy peas and mashed potatoes 27

Barramundi fillet on mashed potato topped with lemon balm, grape, caper and dill with a verjus beurre blanc sauce 34

Parmesan and parsley crumbed veal schnitzel with roasted chat potatoes, lemon and vegetables 35

All prices inclusive of 10% GST

26 SOUTHGATE AVENUE, SOUTHBANK MELBOURNE VIC 3006 AUSTRALIA | T +613 9693 6000



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### PASTA & RISOTTO

Pappardelle Pasta tossed with Kalamata olives, basil and cherry tomatoes in a rose sauce topped with fetta (v) 25

Prawn Liguini infused with tom yum cream sauce and wilted spinach 29

Roasted pumpkin risotto with spinach and goats cheese (v) 25

### FROM THE GRILL

Rib eye on the bone 350gm 39

served with Jus, hand cut chips & seasonal vegetables

### ON THE SIDE

Polenta chips with tomato relish 8

Asian greens wok tossed with oyster sauce 8

Rustic chips with rosemary lemon salt 8

Steamed seasonal vegetables 8

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