

TO SHARE

Sonoma Bakery Baguette with Garlic Butter	6
Bruschetta	15
Kalamata olives, heirloom tomatoes and basil on grilled sourdough with buffalo mozzarella & aged balsamic	
Trio of Dips	15
Skordalia, Olive and Fig tapenade and Smoked Taramosalata with grilled flatbread	
Tilba Cheese Board	19
3 Udders brie, 3 Year Vintage cheddar and Super blue served with quince paste and toasted walnut & raisin toast	
Contadino Olives	14
Kalamata, Manzanilla and Green olives with extra virgin olive oil and fresh sourdough	
Radicchio and Feta Salad	16
Radicchio, snow pea tendrils and witlof salad with toasted pistachios, Persian feta & pomegranate molasses	
Jim Wild Local Oysters	
Natural	half dozen / 19 dozen / 36
Smokey bacon jam w pangrattato	half dozen / 22 dozen / 39
Salt & Pepper Squid	17
Crispy squid served with smoked chipotle aioli and charred lime	
Eden Mussels	23
½ kg of steamed Eden mussels with eschallots and parsley in a white wine broth w crusty baguette	
South Coast Charcuterie Plate for 2	29
Contadino Farm gourmet olives, Tilba Dairy 3 Udders brie and 3 year Vintage cheddar, locally cured meats & Eden Smokehouse salmon with crusty baguette	

PIZZA - GF BASES AVAILABLE \$3 EXTRA

Margherita - Napoli base w basil and provolone mozzarella	15
Hawaiian - Napoli base w double smoked ham, fresh pineapple and mozzarella	16
Capricciosa - Napoli base w mozzarella, double smoked ham, Contadino olives & anchovies	17
Quattro Formaggi - Napoli base w mozzarella, goat's cheese, brie & blue cheese drizzled w white truffle oil	18
Vego - Napoli base w baby spinach, grilled zucchini, red peppers, artichoke hearts, mushrooms & buffalo mozzarella	18
King Prawn - Napoli base w garlic marinated prawns, smoked chorizo, cherry tomatoes, chilli & shallots	19
Carnivore - Smokey BBQ base with double smoked ham, sopressa, bacon & bolognese with provolone mozzarella	19
Seafood - Napoli base with mussels, scallops, prawns, squid and cherry tomatoes with fresh dill & caper lime aioli	19
Husky - Napoli base w BBQ chicken, pepperoni, olives, red onion, peppers, field mushrooms, basil, garlic prawns & mozzarella	21

BURGERS - served with chips - GF BUNS AVAILABLE \$2 EXTRA

Aussie - Double beef and bacon burger with beetroot, red onion, jack cheese, mix lettuce & husky bbq sauce	18
Chicky - Grilled chicken breast with bacon, grilled pineapple, baby cos leaves, guacamole, jalapenos & smoked chipotle aioli	17
Kekovich - Lemon garlic lamb patty with wild rocket, Persian feta, red onion, aioli & house made mint sauce	18
Fish-Wich - Beer battered flathead tails with baby cos, coleslaw, cheddar cheese and caper & lime mayo	18
Vego - Field mushrooms with grilled Tuscan vegetables on herb foccacia, halloumi cheese, mixed lettuce & pesto	18



FAVOURITES

Fish and Chips	24
Beer battered flathead tails served with a mixed leaf salad, chips and lime aioli	
Chicken Schnitzel	22
Panko-crumbed chicken breast served with a garden salad and chips	
Chicken Parmigiana	24
Panko-crumbed chicken breast topped with double smoked ham, Napoli sauce and provolone mozzarella served with a garden salad & chips	
Steak Sandwich	19
Char grilled scotch fillet, bacon, caramelised onions, tomato chutney, jack cheese and red coral on herb foccacia	
The Reuben	18
House cooked corn beef w sauerkraut, gruyre cheese and thousand island dressing on 11 seed rye with chips & dill pickles	
Roasted Duck Salad	23 GF
with Vietnamese mint, cucumber ribbons, shallots and mango with a chilli soy dressing	
Hail Chicken Caesar	21
with Baby cos lettuce, bacon, smashed egg, shaved parmesan, crouton and anchovy dressing	



MAINS

Forest Mushroom Risotto	24 GF
Porcini and Swiss brown risotto with peas, crumbled goat's cheese & white truffle oil	
Saffron linguine	26
with Eden mussels, squid, garlic prawns and local fish in a chilli & white wine sauce	
Atlantic Salmon	27 GF
Sous Vide Salmon fillet w confit kifler potatoes, chargrilled asparagus, olive and fig tapenade & micro herbs	
Market fish of the day (please see specials board)	29
Confit Duck	29 GF
Confit duck legs with caramelised apples, braised red cabbage & orange glaze	
Twice cooked Pork Belly	28 GF
with house made apple sauce, fennel salad & crackling	
Scotch Fillet	32 GF
300gm grain fed 'Murray Valley' Scotch fillet with pan fried potatoes, green beans & red wine jus	
Lamb Shoulder	28 GF
Slow braised lamb shoulder with roasted beetroot, Paris mash, baby spinach and horseradish cream	



SIDES

Chips with garlic aioli	7
Wedges with sour cream & sweet chilli sauce	10
Cherry tomato and buffalo mozzarella salad with basil leaves & Contadino extra virgin olive oil	12
Mixed leaf salad with cherry tomatoes, cucumber, and red onion & aged balsamic	9
Paris Mash	9
Seasonal vegetables with herb butter	9



KIDS

Chicken Schnitzel with chips and salad	10
Fish & Chips with salad	
Ham, cheese and pineapple pizza with chips	
Cheese burger with chips	
Spaghetti Bolognese	

WEEKLY SPECIALS LOCATED ON BLACKBOARD NEAR BRASSERIE.

10% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS (PRICES ARE ROUNDED TO NEAREST 50c).
TO EXPEDITE SERVICE TIMES, NO VARIATION TO MENU ITEMS DURING PEAK PERIODS.

MENU NOT AVAILABLE BETWEEN 3-5PM.