



the living room

Appetisers

- Warm Turkish bread (V)** served with extra virgin olive oil and balsamic reduction **7**
- Warmed Olives (GF)(V)** Kalamata, Sicilian, Spanish and Ligurian olives with rosemary, garlic and a touch of chilli **8**
- Pulled Pork Slider** **6 each**
Barbeque chipotle pulled pork with avocado, apple and iceberg served in a glazed soft bun
- Tomato Bruschetta (V)** sliced Roma tomatoes, finished with buffalo mozzarella, basil and balsamic reduction **10**
- Chicken Bruschetta** shredded smoked chicken, basil pesto mayonnaise, sautéed mushrooms and caramelised onion, finished with feta cheese **12**
- Living Room Dips (GF Bread available)** made in-house and served with warmed Turkish bread **14**
... Roasted pumpkin hummus (GF)
... Brie cheese and green onion (GF)
- Antipasto (GF without ciabatta)** duck and pistachio terrine, prosciutto, salami, grilled chorizo, pickled fennel, cornichons, red peppers, marinated olives and toasted ciabatta **24**
- Kids Menu (for children under the age of 12)** **11**
- Grilled Chicken (GF)** with chips and salad
- Crumbed Fish** with chips and salad
- Fried Calamari (GF)** with chips and salad
- Rigatoni Pasta (V)** with Napoli sauce
- Rigatoni Pasta (V)** with cream and mushrooms
- Grilled steak (GF)** with chips and salad
- Vanilla Ice Cream (GF) (V)** with chocolate, caramel, vanilla or strawberry topping **5**

Entrees

Soup of the Day (GF without bread) Please refer to today's specials

	½ Doz	1 Doz
Oysters		
Natural (GF) with lemon	19	34
Kilpatrick grilled with bacon and barbeque sauce	22	37
	Entrée	Main
Cheese Soufflé (V) twice baked Milawa cheddar cheese soufflé served with crusty baguette, rocket and balsamic tomato vinaigrette	17	-
Tomato & Goats Cheese Tart (V without anchovies) baked Roma tomato and goat cheese puff pastry tart with white anchovies, basil pesto mayonnaise, rocket, apple and balsamic reduction	17	-
Scallops crusted with hazelnuts and panko served with spiced pumpkin yoghurt, roasted cherry tomatoes, apple, curly endive and crisp prosciutto	18 4 pce	27 6 pce
Calamari (GF) salt and pepper crusted calamari with tartare sauce, rocket leaves and lemon vinaigrette	18	27
Fritters (GF, V) zucchini, chickpea and cumin fitters with sweet and sour red pepper salsa, curly endive and lime tahini yoghurt	16	25
Calamari and Chorizo (GF) pan fried calamari and char grilled chorizo sausage with grapes, cherry tomatoes, fennel, endive and a sweet and sour mayonnaise	19	28
Sambal Cauliflower (GF, V) fried sambal marinated cauliflower, chickpeas, shaved zucchini, sweet red currant onion, kale and roasted pumpkin hummus, finished with pomegranate molasses	16	25
Chicken Breast Medallions (GF, V without chicken) grilled with a salad of roasted pumpkin, kale, sundried tomatoes, almonds, mixed grains and seeds, finished with rocket and balsamic reduction	18	27

Pasta & Risotto

All pasta is handmade by **Agresta Prima Pasta** and is preservative free. Pasta is also available from GOURMET LIVING Fine foods next door

Entrée **Main**

Gnocchi (V) with caramelised onion, sundried tomatoes and spinach, in a creamed roasted pumpkin sauce, finished with feta cheese **18** **27**

Fettuccine Prawn seared lemon pepper marinated prawns with spanish onion, capers and roasted pumpkin in a cream sauce finished with rocket **19** **28**

Rigatoni Prosciutto, sautéed prosciutto, Spanish onion, capsicum, Kalamata olives and spinach finished in a Napoli sauce **18** **27**

Rigatoni Smoked Chicken sautéed mushrooms, caramelised onion and sundried tomatoes with shredded smoked chicken in a creamed basil pesto sauce **17** **26**

Risotto Mushroom (V) sautéed mixed mushrooms, caramelised onion and spinach, finished in a truffled cream sauce **16** **25**

Risotto Calamari (GF) sautéed lemon and tarragon marinated calamari with Roma tomatoes and green peas, finished with fried shallots **18** **27**

Fettuccine Lamb Ragu red wine braised lamb ragu with Spanish onion, Roma tomatoes, Kalamata olives and spinach, finished with crumbled feta **18** **27**

Fettuccine Marinara with mussels, prawns, calamari, scallops and fresh fish with garlic and extra virgin olive oil
or Pescatore ,with Napoli sauce - **35**

Mains

Fish (GF) market fresh fillet of fish with saffron risotto, lemon and dill cream, roasted cherry tomatoes, pickled fennel and capsicum oil	See Specials
Duck Breast (GF) oven roasted duck breast with silver beet and Golden shallots, truffled polenta, candied walnuts, blueberry chutney and red currant jus	36
Lamb Shanks (GF) white wine braised Moroccan spiced lamb shanks with Spanish onion, capsicum and cannellini beans, spiced apricots, minted salsa verde, and smoked almonds	35
Pork loin (GF) char grilled sage and black pepper pork loin with roasted fennel, spiced sweet potato, apple and lentils, cranberry chutney and red wine jus	35
Eye Fillet (GF) 200gm char grilled with rosemary cannellini bean puree, Kipfler potatoes, sautéed broccolini, red onion jam and red wine jus	See Specials

Sides to Share

Cauliflower (GF, V) crispy fried sambal marinated cauliflower served with lime yoghurt	9
Polenta Chips (GF, V) with tomato chutney	8
Broccoli (GF) sautéed mixed broccoli with garlic and chilli finished with fried shallots	9
Desiree Potatoes (GF, V) fried potatoes with lemon pepper seasoning	8
Pumpkin Salad (GF, V) roasted pumpkin, quinoa, curly endive, toasted pepitas and lime tahini yoghurt dressing	9
Mixed Leaf Salad (GF, V) Mesclun salad leaves, shaved fennel, zucchini and Spanish onion with lemon and Dijon vinaigrette and feta cheese	8
Rocket Salad (GF, V) with shaved pear, parmesan, olive oil and balsamic reduction	8
Chips (GF, V) with aioli	8

Desserts

Chocolate Fondant Pudding	14
With strawberry coulis, white chocolate and raspberry crumb and salted caramel ice cream	
Lemon Tart	14
with strawberry, blueberry and mint salad, strawberry coulis and strawberry sorbet	
Banana Maple Cheese Cake (GF)	14
With caramel sauce, caramelised banana, brandy snap, chopped Belgian chocolate and candied pecans	
Sticky Date and Ginger Pudding	14
with butterscotch sauce and vanilla bean ice cream	
Tira Mi Su	14
with mocha anglaise and mille feuille wafer	

Dessert Wine

De Bortoli Noble One Botrytis Semillon	glass	12.5
	half bottle	47.5

Fortified Wine

Pfeiffer Topaque (formerly Tokay)	glass	8
Pfeiffer Muscat	glass	8
Galway Pipe Fine Old Tawny Port	glass	8

Cheeses

Select one, two or three 50gm cheese portions from the list below, all served with pumpkin chutney, fresh pear, dried dates, apricots, spiced walnuts and waterwheel wafers

One 50gm Cheese portion	13.5
Two 50gm Cheese portions	21.5
Three 50gm Cheese portions	28.5

BLUE-Tarwin Blue (Berry's Creek, Gippsland)

Taking its name from the local river, this cheese is aged for a minimum of two months to allow the rich buttery texture to become interspersed with dark blue veins and develop a distinct creamy blue finish.

MANCHEGO – Queso (La Mancha, Spain)

A Semi-hard cheese aged for twelve months. Manchego is the most popular ewe's milk cheese in Spain.

CHEDDAR – Farmhouse West Country (Somerset, England)

Milk sourced from Holstein Friesian cattle, this hard cheese is matured in wooden slabs so to attain its nutty flavour. Aged for at least 10 months

BRILLET SAVARIN – Will Studd (Bourgogne, France)

French origin triple cream cheese made from full cream milk and added cream. Aged for 5 to 6 weeks.