

1896

RESTAURANT MENU

Any 2 courses \$29.50

Any 3 courses \$35.50

Entrees

Thai-style Fish Cakes <i>with coriander and homemade sweet chilli aioli dipping sauce</i>	\$15.00
Pan Fried Haloumi <i>with rocket salad, black olives and lemon vinaigrette</i>	\$14.00
Salt and Pepper Chilli Prawns <i>with coriander, lime and fried eschalots</i>	\$15.00
Cesar Salad <i>with baby cos, croutons and pancetta, with poached chicken breast in a classic egg dressing</i>	\$13.00
Slow Roasted Moroccan Chicken Risotto <i>with grilled courgettes and fresh tomatoes</i>	\$14.00
Pan Fried Ocean Scallops <i>crispy pancetta shards, preserved mushroom and a wild herb risotto</i>	\$15.00

Mains

Char Grilled Grain Fed Scotch Fillet <i>with creamy mashed potatoes, green beans and jus</i>	\$22.00
Victorian Lamb Rump <i>cooked medium with sweet potato mash and rocket lettuce with mint jus</i>	\$24.00
Seafood Linguine Marinara <i>with fresh prawn, scallop, barramundi and mussels in a rich napolitana sauce</i>	\$21.00
Ocean Trout Fillet Pan Fried <i>on baby potatoes, fennel and sundried tomatoes with baby bok choy</i>	\$23.00
Twice-Cooked Pork Belly <i>on Asian veg, with roasted cashew nuts</i>	\$23.00
Grilled Peri Peri Chicken Breast <i>with Louisiana-style dirty rice</i>	\$20.00

Sides

Garlic Bread	All \$5.00
Rocket Salad <i>with balsamic vinaigrette</i>	
Crispy House Fries	
Steamed Vegetables	
Creamy Mashed Potato	

Desserts

Vanilla Bean Ice-cream <i>with mixed berries</i>	All \$9.00
Blueberry Brulee <i>with vanilla choc biscuit</i>	
Cheese Plate <i>a selection of Australian cheeses, dried fruit and water crackers</i>	
Creamy Chocolate Mousse <i>with coconut and chocolate wafer sticks</i>	

Tea and Coffee

Teas including: <i>Earl Grey; Darjeeling; Ceylon Orange Pekoe; and Lady Grey</i>	All \$3.00
Coffees: <i>espresso; cappuccino; flat white; long/short black; cafe latte</i>	