

EXPRESS MENU



Available Monday to Friday, 12 - 3PM

One Course \$20 | Two Courses \$29 | Three Courses \$34

Includes a glass of house wine, pot of Furphy or soft drink

Entree:

Basque style chicken bites, with smoked paprika and roasted red peppers and charred sourdough

Pan fried "Aphrodite" haloumi, chargrilled zucchini, red peppers, eggplant, fresh herbs lemon

Murray River salt and pink peppercorn dusted Port Philip Bay calamari with rocket and roasted garlic aioli

Main:

Wilderness beef minute steak with Café de Paris butter and shoe string fries

Upgrade to dry aged 200gm grass fed porterhouse + \$10

Chargrilled Swordfish with cauliflower puree, pepperonata and aged balsamic ^{gf}

Fettucine with cherry tomatoes, zucchini, garden peas and goat cheese ^{gfo,v,vgo}

Marinated tomahawk lamb cutlet with a sweet potato, corn and chickpea salad and salsa verde

Pan roasted chicken breast with broccolini, capers, mint, chilli and lemon ^{gf}

Roasted pumpkin and tomato tart with Persian fetta and a wild rocket salad ^v

Classic Black Angus Cheeseburger with Swiss cheese, caramelised onions, pickles and fries

Dessert:

Ruby red grapefruit tart with custard apple cream and candied quinoa

Spiced rhubarb and vanilla cheesecake with date and cocoa crumb and hibiscus syrup

v - vegetarian, gf - gluten free, vgo - vegan option available, gfo - gluten free option available

15% surcharge on public holidays