

Bistro Open 8am-9pm Daily

Oysters

Fresh Tasmanian oysters	1/2 Dozen	Dozen
Natural (gf)	\$14.00	\$24.00
Kilpatrick	\$15.50	\$26.00
Wakame & coconut aioli	\$15.50	\$26.00

Entrees

Garlic OR semi dried tomato ciabatta bread (v) \$7.50

Add cheese **\$1.00**

Bruschetta (v)

Ciabatta topped with tomatoes, fresh basil & drizzled with olive oil **\$12.50**

Trio of dips (v)

Selection of housemade dips, served with grilled pita and warm Turkish bread **\$13.00**

Soup of the day (Ask waiter for today's soup) **\$8.00**

Seasoned wedges (v)

With sour cream and sweet chilli **\$8.00**

Steamed asparagus spears (v)

Topped with poached egg, parmesan and drizzled with fresh lemon juice, sea salt and cracked pepper **\$15.00**

Malaysian chicken satay skewers

Served on coconut jasmine and wild rice mix with sesame fruit salsa **\$14.50**

Main **\$22.00**

Seafood crepe

Hake, mussel, calamari and shrimp bound in a creamy herb sauce, wrapped in a crepe, topped with cheese & grilled **\$16.00**

Crumbed calamari rings

Served with house salad, lemon and tartare sauce **\$15.50**

Main (served with chips & salad) **\$23.00**

Pan seared calamari

Lightly seared fresh calamari tossed with lemon, chilli & pesto, resting on a rocket, pear & parmesan salad **\$15.50**
Main **\$23.00**

Salt & pepper calamari

Lightly fried calamari served with a rocket salad & aioli **\$15.50**
Main (served with chips & salad) **\$23.00 (gf by request)**

Salads

Traditional Caesar salad

Crisp coz lettuce, pancetta, croutons, parmesan cheese topped with a poached egg, anchovies & caesar dressing **\$15.50**

With chicken **\$22.00**

With Tasmanian smoked salmon **\$24.00**

Traditional Greek salad (v/gf)

Fresh tomatoes, cucumbers, kalamata olives, red onions, feta & house dressing **\$14.50**

With sliced lamb back strap **\$22.00**

Tasmanian smoked salmon salad

Smoked salmon, lettuce, peppered cream cheese, Spanish onion, grilled pita and citrus dressing **\$22.00**

Moroccan lamb salad

Spiced lamb cutlets rested on a chickpea salad topped with minted yoghurt **\$22.00**

Tofu Salad (v/gf)

Fried tofu tossed with wild mushroom compote fresh herbs and light sesame soy dressing **\$20.00**

Hazelnut & fennel salad (v/gf)

Thinly sliced fennel, hazel nut, raisins, lemon zest and freshly shaved parmesan drizzled with olive oil and lemon juice **\$17.00**

Add lamb cutlets \$22.00

Sides \$8.00 each

Beer battered chips with garlic aioli

Pear, rocket & parmesan salad

Creamy mash potatoes

Seasonal vegetables

House garden salad

From the Ocean

“Tanti” Jumbo seafood platter for two

With a selection of fresh and fried seafood including Morton Bay Bug, smoked salmon, calamari, prawns, mussels, fish, chips and dipping sauces *No alterations **\$75.00**
(Ask us about our healthy option)

“Tanti” beer battered fish & chips

With lemon wedges & tartare sauce **\$21.50**

Garlic prawns

Black tiger prawns tossed with garlic and cream served on a bed of jasmine rice **\$26.00**

Pan fried barramundi

Served on a sizzling skillet plate and topped with three creamy herb prawns. Served with your choice of sides **\$26.00**

Market fresh fish of the day

(Please ask your waiter for our special today) **POA**

Salmon Suzanne

Fresh grilled salmon fillet topped with a fanned avocado and béarnaise sauce **\$26.00**

Risotto marinara

Prawns, scallops, green lip mussels, calamari, onion, fresh herbs and pesto **\$26.00**

Seafood linguini

Selection of prawns, scallops, black bay mussels, calamari and half a crab tossed with linguini pasta in olive oil & chilli or creamy pesto sauce **\$26.00**

Asian steamed red emperor fillet

Red emperor fillet served in a cane basket with broccolini, bok choy and water cress, steamed in Asian stock of ginger & light soy **\$26.00**

Old Favourites

Hand crafted chicken parmigiana

Lightly crumbed chicken breast topped with Napoli sauce, smoked ham & melted cheese with a choice of sides **\$24.00**

Hand crafted chicken schnitzel

Lightly crumbed chicken breast served with your choice of sides **\$22.00**

Veal parmigiana

Veal schnitzel topped with Napoli sauce, smoked ham & melted cheese with a choice sides **\$25.00**

Veal schnitzel

Served with a choice of sides **\$23.00**

Roast of the day

Served with vegetables and gravy **\$23.00**

Chicken & mushroom filo parcel

Served with a garden salad **\$21.00**

Swag of game

A selection of kangaroo, crocodile, buffalo & emu served on a sweet potato puree with orange vin-cotto syrup & beef jus **\$32.00**

Bush spiced kangaroo fillet

Kangaroo marinated in lemon myrtle and mountain pepper served medium rare on top of sweet potato cube with onion, pine nuts and finished with wild rosella jus **\$29.00**

Swiss chicken

Grilled chicken breast in a creamy bacon, garlic and Swiss cheese sauce **\$24.00**

Soy vegetable stir fry

Asian style vegetables tossed with thin noodles and soy sauce topped with sesame seeds **\$18.00**

With chicken \$23.00

Steaks

350 gram prime porterhouse \$29.50

350 gram Angus scotch fillet steak \$29.50

300 gram prime eye fillet steak \$34.50

Reef & beef

Your choice of the above steaks topped with tiger prawns in garlic cream sauce **add \$5.50**

Italian filletto

300gram eye fillet served on garlic kipfler potatoes with eggplant caviar, roasted red peppers & zucchini shards, finished with vino jus **\$35.00**

*All come with a choice of beef/peppercorn/mushroom jus or garlic butter & choice of salad and chips or seasonal vegetables

Pastas & Risottos

Chicken carbonara

Creamy chicken, mushroom and bacon linguini topped with shaved parmesan & olive oil **\$21.00**

Chicken risotto

Chicken, asparagus and semi dried tomatoes poached in vegetable stock finished with arborio rice and parmesan **\$22.00**

Penne pasta

Tender chicken pieces, bacon, onion, semi dried tomato and avocado served in a seeded mustard cream sauce **\$21.00**

Sweet potato & leek ravioli (v)

Sweet potato & sautéed leek ravioli tossed with baby spinach, onion & pine nuts in sage butter **\$23.00**

Beef lasagne

Served with chips & salad **\$22.00**

*Gluten free penne pasta available

Seniors \$16.00 2 courses

\$20.00 3 courses

Roast of the day (gf by request)

Grilled or fried fish fillet

Crumbed chicken schnitzel or parmigiana

200gm sirloin steak (gf by request)

Beef lasagne

Chicken & mushroom risotto with spinach (gf)

Malaysian chicken satay skewers with jasmine rice

Garlic prawns with cream and jasmine rice (gf)

Balsamic chicken caesar salad

Lamb korma curry served with jasmine rice

Kids menu \$9.00 each

Chicken nuggets & chunky fries

Battered fish bites with chips or fresh salad

Linguini with choice of butter or Napoli sauce

Mini roast of the day with choice of vegetables or salad

Mini chicken schnitzel with chips and salad

Kids desserts \$5.00 each

Vanilla ice cream with choice of berry or chocolate topping & hundreds & thousands

Traffic light jelly & ice cream

Jungle banana split with chocolate sauce

Fresh fruit salad & ice cream

Desserts \$9.50 each

Sticky date pudding with butterscotch sauce & chantilly cream

Housemade tiramisu finished with cocoa and served with almond bread

Honey, fig and macadamia nut ice cream and baked New York cheesecake ice cream resting on Belgium waffle and berry compote

Chocolate panna cotta

Served with whipped cream and almond bread

French crepes served with today's toppings and ice cream

Mornington Matterhorn, twelve scoops of various flavoured gourmet ice creams with marshmallows, whipped cream, toffee shards, crushed nuts, finished with poco wafers & your choice of flavoured topping \$14.00

Selection of Australian cheeses with water crackers \$12.50

Coffee/Tea

Long macchiato, Hot chocolate \$4.00

Flat White, Cappuccino, Cafe Latte \$3.80

Long Black, Espresso, Cup of tea \$3.50

Mocha, Pot of tea, Affogato, Iced Chocolate/Coffee \$4.30

See our selection of housemade cakes!

Cakes up to \$7.50
Cake & Coffee \$9.50

Daily Specials

Monday \$13.5 Pizzas

Caesar pizza

Crisp garlic pizza topped with smokey bacon, anchovies, egg and parmesan cheese finished with coz lettuce and Caesar dressing

Smoked salmon pizza

Smoked salmon, capers and red onion finished with dill cream cheese

Margarita pizza

Fresh slices of tomato, spinach, onion, basil and bocconcini cheese on a garlic pizza base

Chilli beef pizza

Chilli mince beef with roasted peppers, melted cheese finished with sour cream

Pepperoni pizza

Crispy pizza base with Italian tomato sauce topped with pepperoni and melted cheese

Tuesday \$13 Chicken Parmigiana's

Original: Napoli sauce, ham & cheese

Hawaiian: pineapple, Napoli sauce, ham & cheese

Bolognese: meat sauce topped with cheese

Mexican: capsicum & mushroom with a spicy Mexican sauce topped with cheese

Mediterranean: sundried tomato, eggplant, olives & Napoli sauce topped with cheese

Wednesday \$21 Steak Special

Sizzling 250g beef rump topped with seared prawns in a red wine sauce.

With a glass of red \$25

Thursday \$14 Fish & Chip's

Flathead tails, Flake, Hake, Orange Roughy or Barramundi served with chips, salad & choice of condiment

Friday 1/2 price Oyster's

Natural with lemon & balsamic \$12

Kilpatrick, bacon & Wortsershire \$13.00

Dill crème fraiche & caviar \$13.00

Mornay, cheese & herb sauce \$13.00

Granny Smith & verjuice salsa \$12.50

Bloody Mary oyster shooters \$14.00

Mango & avocado salsa \$12.50