

STARTERS

Today's selection of oysters, Natural, with red wine and shallot vinaigrette Kilpatrick	½ Doz. 19.5 21.5
Marinated olives	5
Bruschetta with tomato, red onion, basil and crumbled fetta	11
Minestrone soup	12.5
Calamari crumbed, golden fried and served with tartare sauce	16
Caesar salad	18.5
Warm salmon and spinach salad	18.5
Homemade tortellini filled with ricotta and spinach, topped with tomatoes, onions and basil in a butter sauce	19.5
Garlic prawns with rice	19.5
Antipasto plate (for two)	24

PASTA AND RICE

Homemade gnocchi with sautéed olives, basil, and Napoli sauce	21
Chicken risotto with bacon, mushrooms and green peas	21
Spaghetti with a rich 'bolognese' style beef ragu	23
Fettuccine with smoked salmon and baby spinach in a cream sauce	24
Fettuccine 'mistero' with chicken breast pieces, prawns and broccoli florets in a mild curry sauce	25
Spaghetti marinara with prawns, fish, calamari, mussels and fresh tomato in a garlic, chilli and white wine sauce	26
Prawn risotto with spinach and tomatoes	26

MEAT AND FISH

Braised lamb shank with mashed potato <small>Cautionary note: (Choking hazard) Please be aware that shanks contain a very fine cartilage bone released during the cooking process.</small>	25.5
Prosciutto wrapped chicken breast with sage, served on pumpkin risotto and finished with a rich jus	27.5
Veal medallions with a mushroom, bacon and cream sauce, served with sautéed greens and a side of fried potatoes	29.5
Crumbed veal topped with sugo and shaved parmesan, served with sautéed greens and a side of fried potatoes	29.5
Roasted half duck with sautéed spinach, crispy polenta and sweet balsamic sauce	32
Oven baked fillet of Atlantic Salmon served with spring onion mashed potato, sautéed spinach and a lemon butter sauce	29.5
Eye fillet steak with a rich red wine sauce on mashed potato and green beans	35

SIDES

Pan fried potatoes with rosemary and garlic	6
Garlic and thyme mushrooms	8.5
Sautéed spinach with lemon, garlic and chilli	7.5
Mediterranean salad with cos lettuce, tomato, cucumber, olives and fetta	9
Rocket and parmesan salad with pear, walnuts and balsamic dressing	10

SWEETS

Tiramisu, a classic Italian coffee sponge and liqueur cream cake	13.5
Vanilla bean brulee accompanied by fresh strawberries	13.5
Homemade lemon tart served with a citrus sauce	13.5
Sticky date pudding, served warm with butterscotch sauce and vanilla bean ice cream	13.5
Strawberry crepes served with vanilla bean ice cream	13.5
Hot chocolate soufflé served with vanilla bean ice cream	14.5
Cheese Plate	18

Allergy Alert: While stringent precautions are taken, one should assume that contact with peanuts, tree nuts, seeds, wheat, eggs, milk, soy, shellfish and other allergens is possible.

WINES BY THE GLASS

NV	Katnook Founder's Block Chardonnay Pinot Noir – COONAWARRA, S.A.	9
16	Knappstein Riesling – CLARE VALLEY, S.A.	9
16	Little Goat Creek Sauvignon Blanc – MARLBOROUGH, N.Z.	9
15	Gregoris Pinot Grigio – VENETO, ITALY	10
13	Toolangi "Pauls Lane" Chardonnay – YARRA VALLEY, VIC.	11
15	Domaine de Triennes Rose IGP – PROVENCE, FRANCE.	10
14	Chateau Tanunda "Barossa Tower" Cabernet Merlot – BAROSSA, S.A.	9
15	La Prova Sangiovese – ADELAIDE HILLS / BAROSSA VALLEY, S.A.	9
15	Penny's Hill Cracking Black Shiraz- MCLAREN VALE, S.A.	10
12	Toolangi "Pauls Lane" Pinot Noir – YARRA VALLEY, VIC.	11
13	Katnook Estate Cabernet Sauvignon – COONAWARRA, S.A.	15

COCKTAILS

Aperol Spritz	18
APEROL, SPARKLING WINE, TOPPED WITH SODA	
Champagne Cocktail	16
BITTERS SOAKED SUGAR CUBE, GRAND MARNIER, SPARKLING WINE	
Belvedere Martini	16
BELVEDERE VODKA, SERVED SWEET OR DRY WITH AN OLIVE OR TWIST	
Bombay Sapphire Martini	16
BOMBAY SAPPHIRE GIN, SERVED SWEET OR DRY WITH AN OLIVE OR TWIST	
Negroni	18
BOMBAY GIN, CAMPARI, SWEET VERMOUTH	
Margherita	16
TEQUILA, TRIPLE SEC, FRESH CITRUS	
Mojito	18
BACARDI RUM, FRESH LIME, SUGAR SYRUP MINT, TOPPED WITH SODA	
Cosmopolitan	16
GRAPEFRUIT BELVEDERE VODKA, TRIPLE SEC, CRANBERRY, FRESH LIME	
French Martini	16
BELVEDERE VODKA, CHAMBORD, PINEAPPLE JUICE	
Strawberry Daiquiri	18
FRESH STRAWBERRIES, STRAWBERRY LIQUEUR, MOUNT GAY RUM	
Lemon Cheesecake	16
CITRUS VODKA, LICOR 43, SUGAR SYRUP, CREAM, FRESH LEMON JUICE	
Espresso Martini	18
ESPRESSO COFFEE, BELDEVERE VODKA, FRANGELICO, KAHLUA	
Toblerone	16
KAHLUA, BAILEYS, FRANGELICO, CREAM	

COFFEE AND TEA

Espresso, Cafe Latte, Cappuccino, Flat White, Macchiato	4
Soy Coffee	4.5
Hot Chocolate	4.5
English Breakfast, Earl Grey, Peppermint, Green, Chamomile	5
Affogato	7
Liqueur Coffee	9
Liqueur Affogato	14

LIQUEURS (30mL)

Amaretto	7
Baileys Irish Cream	7
Butterscotch Schnapps	7
Campari	7
Cointreau	7
Drambuie	7
Frangelico	7
Galliano	7
Grand Marnier	7
Grappa	7
Kahlua	7
Limoncello	7
Nocello	7
Sambuca	7

BEER AND CIDER

Cascade Premium Light - TAS	6
Crown Lager – VIC.	7
James Boags Premium - TAS	7
Little Creatures Pale Ale – GEELONG, VIC	8
White Rabbit Dark Ale – YARRA VALLEY, VIC	9
Pikes Pilsener – OAKBANK, S.A.	9
Asahi - JAPAN	8
Corona - MEXICO	8
Peroni Nastro Azzurro - ITALY	9
Napoleone Apple Cider – YARRA VALLEY, VIC.	9

GIN

Gordons	7
Bombay Sapphire	8
Tanqueray No. 10	12.5

VODKA

Belvedere	8
Belvedere Citrus	8
Belvedere Pink Grapefruit	8

RUM

Bundaberg	7
Havana Club	8
Mount Gay	8
10 Cane	10

BRANDY AND COGNAC

St Remy Brandy	7
Remy Martin Cognac VSOP	9
Remy Martin Cognac XO	15

BOURBON WHISKIES

Jim Beam White Label	7
Canadian Club	7
Southern Comfort	7
Jack Daniels	8

SCOTCH AND IRISH WHISKIES

Jameson Irish Whisky	7
Johnnie Walker Red Label	7
Johnnie Walker Black Label	8
Chivas Regal aged 12 years	8
Dimple aged 12 years	9
Glenfiddich Special Reserve aged 12 years	9
Lagavulin aged 16 years	12.5

DESSERT WINES

		Glass	Bottle
15	Elderton Golden Semillon – BAROSSA, S.A.	8	38
03	Margan Botrytis Semillon – HUNTER VALLEY, NSW.		70

FORTIFIED WINES BY THE GLASS (30mL)

Campbells of Rutherglen Muscat	5.5
Campbells of Rutherglen Tokay	5.5
Hanwood Port	5.5
Yalumba Galway Pipe Port	7.5
Penfolds Grandfather Port	9

SPARKLING

Glass Bottle

NV	Zardetto Prosecco DOC – VENETO, ITALY.		43
NV	Veuve d'Argent Blanc de Blanc Brut – FRANCE		48
NV	Katnook Founder's Block Chardonnay Pinot Noir – COONAWARRA, S.A.	9	50
NV	Cloudy Bay Pelorus Brut – MARLBOROUGH, N.Z.		60
NV	Laurent Perrier Brut – TOURS-SUR-MARNE, FRANCE		110
NV	Veuve Clicqout Brut – REIMS, FRANCE.		120
NV	Pol Roger Brut – REIMS, FRANCE.		130
NV	Rumball Sparkling Shiraz – COONAWARRA, S.A.		40
NV	Pike & Joyce Brut Rose – ADELAIDE HILLS, S.A.		55

RIESLING

16	Knapstein Riesling – CLARE VALLEY, S.A.	9	42
13	Josef Chromy 'Delikat' SGR Riesling (SWEET) – LAUNCESTON, TAS.		45
15	Petaluma 'Hanlin Hill' Riesling – CLARE VALLEY, S.A.		50
09	Grosset 'Polish Hill' Riesling – CLARE VALLEY, S.A.		83

PINOT GRIGIO/GRIS

16	Pizzini Pinot Grigio – KING VALLEY, VIC.		42
15	Gregoris Pinot Grigio – VENETO, ITALY.	10	45
15	Lethbridge Pinot Gris – GEELONG, VIC.		48
14	Cantine Pra Soave Classico 'Otto' DOC – VENETO, ITALY.		45

SAUVIGNON BLANC

16	Little Goat Creek Sauvignon Blanc – MARLBOROUGH, N.Z.	9	42
15	Whitehaven Sauvignon Blanc – MARLBOROUGH, N.Z.		45
16	Port Phillip Estate Sauvignon – MORNINGTON PENINSULA, VIC.		48
15	Pike and Joyce Sauvignon Blanc – ADELAIDE HILLS, S.A.		50
16	Shaw & Smith Sauvignon Blanc – ADELAIDE HILLS, S.A.		54
16	Cloudy Bay Sauvignon Blanc – MARLBOROUGH, N.Z.		60

CHARDONNAY

15	Chapel Hill Chardonnay – MCLAREN VALE, S.A.		39
13	Toolangi "Pauls Lane" Chardonnay – YARRA VALLEY, VIC.	11	50
15	Stonier Chardonnay – MORNINGTON PENINSULA, VIC		55
11	Marchand & Burch Chablis – CHABLIS, FRANCE		66
13	Voyager Estate Chardonnay – MARGARET RIVER, W.A.		70
12	Moorooduc 'McIntyre' Chardonnay – MORNINGTON PENINSULA, VIC		110

ROSE

Glass Bottle

15 Domaine de Triennes Rose IGP – PROVENCE, FRANCE. 10 47

PINOT NOIR

14 Te Kairanga Pinot Noir – MARTINBOROUGH, NZ. 47
12 Toolangi “Pauls Lane” Pinot Noir – YARRA VALLEY, VIC. 11 50
13 Joseph Faiveley Bourgogne Rouge – BURGUNDY, FRANCE 55
15 Helen’s Hill ‘long walk’ Pinot Noir – YARRA VALLEY, VIC. 55
14 Kooyong ‘Estate’ Pinot Noir – MORNINGTON PENINSULA, VIC. 79
10 Misha’s Vineyard ‘The High Note’ Pinot Noir – CENTRAL OTAGO, N.Z. 85

ITALIAN VARIETALS

14 Poggiotondo Chianti DOCG – CHIANTI, ITALY. 42
15 La Prova Sangiovese – ADELAIDE HILLS / BAROSSA VALLEY, S.A. 9 44
11 Pizzini Nebbiolo – KING VALLEY, VIC. 87

MERLOT

14 Parker Estate Merlot – COONAWARRA, S.A. 58

CABERNET

14 Chateau Tanunda “Barossa Tower” Cabernet Merlot – BAROSSA, S.A. 9 42
14 Di Giorgio Cabernet Sauvignon – COONAWARRA, S.A. 50
08 Geoff Merrill Reserve Cabernet Sauvignon – COONAWARRA, S.A. 62
13 Katnook Estate Cabernet Sauvignon – COONAWARRA, S.A. 15 70
11 Leeuwin Art Series Cabernet Sauvignon – MARGARET RIVER, W.A. 90

SHIRAZ

14 Penny’s Hill Cracking Black Shiraz – MCLAREN VALE, S.A. 10 45
15 Domaine Miller Shiraz – HEATHCOTE, VIC. 46
14 Mr Riggs ‘The Gaffer’ Shiraz – MCLAREN VALE, S.A. 47
13 Elderton Estate Shiraz – BAROSSA, S.A. 52
14 Bowen Estate Shiraz – COONAWARRA, S.A. 58
08 Brothers in Arms Shiraz – LANGHORNE CREEK, S.A. 75
12 Wild Duck Creek Estate “Springflat” Shiraz – HEATHCOTE, VIC. 92