



SUMMER MENU

TO SHARE

olives , marinated eagle farm kalamata olives	10
fresh baked local bread , evoo, balsamic, dukkah	12
grilled cacciatore sausage black olives & lime,	12
mezze plate olives, marinated feta, house made dip , grilled turkish (V)	16
1841 farmhouse plate chicken, smoked ham & pistachio terrine, bresola, cornichons , prosciutto wrapped grissini sticks olive tapenade, duck liver pate w port wine jelly, maffra country cheese	31

oysters (house shucked)	
natural, shallot vinaigrette	18/6 34/12
kilpatrick	20/6 36/12

	small	mains
squid	19	30
salt and pepper squid, tat soi, snow pea and tomato salad, sticky lime dressing		
tart roasted pumpkin, sage and goats cheese tart, apple and fennel remoulade, basil oil	20	
kangaroo , dukkah crusted loin, panzanella salad, aged balsamic	21	
risotto (V)* pea and fennel risotto , parmesan wafer	22	
prawns	24	
large whole grilled local prawns, chilled noodle & cucumber salad, lime and chilli sambal		
salad (v)		
baby spinach, beetroot, asparagus, seasonal citrus, goats cheese salad, candied almonds add smoked salmon	20	9

gougons	30
inn draught batter barramundi, chips, salad, house-made tartare	
linguini	32
saffron linguini, sautéed prawns, scallops, chilli, garlic, parsley, evoo	
salmon	33
crispy skin salmon, niscoise salad, honey mustard dressing	
hen	34
portuguese style chicken, broccolini, coconut rice, preserved lemon, tomato salsa	
duck *	36
seared duck breast, salad greens, fried potato, baby carrots, classic orange sauce	
pork belly *	36
twice cooked, potato galette, prosciutto wrapped asparagus, apple relish pedro ximenez glaze	
lamb	38
lemon & thyme, crumbed lamb cutlets with carrot & dill puree, parsley, persian feta salad	
grill	
300gram black angus sirloin	37
350 gram aged scotch fillet	40
served with big chips or mash, grilled asparagus select sauce from : red wine jus, béarnaise peppercorn sauce, mushroom sauce	

steak optional extras	
grilled garlic prawns	10

- 1 BLUE - sealed while steak is at room temperature.
- 2 RARE - very red.
- 3 MEDIUM RARE - red strip in the centre.
- 4 MEDIUM - predominantly grey with a pink centre
- 5 MEDIUM WELL - predominantly grey (allow 20 min)
- 6 WELL DONE - very firm with little juice, grey throughout (allow 25 min)

SIDES to share

warm french baguette, isigny french butter	12
garlic bread	9
hand cut fat chips w rosemary salt (V)	12
grilled asparagus w shaved parmesan, evoo *(V)	11
steamed greens, ginger, chilli, soy dressing *(V)	10
rocket, pear & walnut w gorgonzola salad *(V)	12
greek salad *(V)	12

* Gluten Free (V) Vegetarian

one bill per table, ATM located in hotel foyer



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