



SUNDAY LUNCH MENU

TO SHARE

olives , marinated eagle farm kalamata olives	10
fresh baked local bread , evoo, balsamic, dukkah	12
grilled cacciatore sausage black olives & lime,	14
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	32
oysters (house shucked) natural, shallot vinaigrette or killers	18/6 36/12

	small	mains
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	
salad (v) baby spinach, beetroot, asparagus, seasonal citrus, goats cheese salad, candied almonds add smoked salmon	20 9	
squid , tat soi, snow pea and tomato salad, sticky lime dressing	19	30

sunday roast premium roast served with all the traditional veg, house gravy	28
gougons inn draught batter barramundi, chips, salad, house-made tartare	30
linguini saffron linguini, sautéed prawns, scallops, chilli, garlic, parsley, evoo	32
salmon crispy skin salmon, niscoise salad, honey mustard dressing	33
hen portuguese style chicken, broccolini, coconut rice, preserved lemon, tomato salsa	34
lamb lemon & thyme, crumbed lamb cutlets with carrot & dill puree, parsley, persian feta salad	38
market fish (see specials)	M/P
scotch fillet 350 gram aged served with big chips or garlic mash, grilled asparagus red wine jus, peppercorn sauce, mushroom sauce	40

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
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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