

FEASTING MENU

APRIL 2023

Starters

Warm Bread and Mt Zero olives (VE)

House made dips- Hummus, Tzatziki and Beetroot with warm Turkish bread and crackers (GFO, V)

Freshly shucked Pacific Oysters- Natural or Red wine dressing (GF)

Locally sourced Kingfish ceviche (GF)

Burrata, heirloom tomatoes, olive salad (GF, V)

Pan fried Saganaki with honey, pepper and lemon (GF, V)

Marinated char-grilled Victorian fed lamb skewers with salsa verde (GF)

Italian style Pork meatballs, tomato sugo and toasted sourdough

Mains

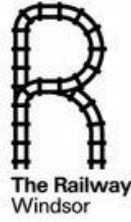
Slow cooked Victorian Lamb shoulder, pomegranate molasses, whipped ricotta and oregano (GF)

Roasted brined Free Range Chicken with jus and hummus (GF)

Market fish, greens, htipiti sauce, burnt butter (GF)

Pan fried house made Gnocchi with spring greens and lemon butter (VE)

All Mains are accompanied by house salad, twice cooked potatoes with lemon and herbs



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Add On's

- 220g Flank steak, onion jam, skordalia (GF) \$39
- Char grilled Broccoli, citrus, hummus and raisins (GF, VE) \$14
- Mac and cheese croquettes (V) \$12
- Honey roasted carrots with dukka (GF, VO) \$12
- Pan fried greens with pine nuts (GF,VO) \$14
- Lake's Entrance Half shell scallops, pancetta (GF) \$8ea
- Spanakopita- Greek style pie with spinach and fetta (V) \$8ea
- Charred Corn with paprika and butter (GF) \$8ea

V- Vegetarian VO- Vegetarian Option VE- Vegan GF- Gluten Free GFO- Gluten Free Option

This menu has been created by our Head Chef, Mr. Aidan Walker,
and is designed to be shared.

Choose 3 starters and 2 Mains for \$60 per person

Choose 4 starters and 3 Mains for \$85 per person

All dietary requirements can be accommodated.

Please advise when booking and we can create individual meals to suit.