

Two Courses \$30

(entrée and main **or** main and dessert)

Three Courses \$35

(entrée, main, dessert, coffee/tea)

Entrée

SOUP du jour VEG \$8.00

Baked **GOATS CHEESE**, tomato, black olive, crostini \$10

Lamb **KOFTA**, tabouleh, tahini, pomegranate molasses \$10

Main

Free range grilled **CHICKEN** breast \$22
roasted red peppers, pickled mushrooms, basil pesto

Roast **BEEF** sirloin, herb mustard crust,
roasted red peppers, pickled mushrooms, watercress, port wine jus \$22

Seafood **LINGUINI** prawns, calamari, scallops \$22

Dessert

Peanut Butter **PARFAIT**, salted caramel, vanilla cream, roasted peanuts \$10

Sticky date **PUDDING**, caramel sauce, vanilla ice cream \$10

CHEESE Board

A selection of artisan cheeses with accompaniments \$12

LG = Low Gluten VEG = Vegetarian PESC = Pescatarian

Please advise the **TEACHER** on duty of any **allergies** or **dietary** requirements. **All** food may have traces of nuts and/or gluten.

MOCKTAIL of the day \$4.5

COCKTAIL of the day \$9

COCKTAILS \$11

Mojito

Lime juice, sugar, fresh mint, white rum, and soda water. Just refreshing.

Whisky Sour

Rye whisky, lemon juice, sugar and egg white. Sweet and sour heaven.

Cosmopolitan

Vodka, Cointreau, cranberry juice, a squeeze of orange and lime juice. For any occasion!

Martini

Your choice of Gin or Vodka, with dry vermouth. Balanced, dry tasting and served chilled. Choose either lemon twist or olives to garnish.

Midori Splice

Midori Liqueur, Malibu rum and pineapple juice. with a cream float. Tastes just like the icecream.

Brandy Alexander

Cognac, white and dark crème de cacao, and cream. A great starter and also pairs well with desserts.

WINE BY THE GLASS (150ml)

All \$5.50

- Taylor Ferguson Brut Cuvee NV
- Tahbilk Riesling
- Villa Maria Sauvignon Blanc
- Dal Zotto Pinot Grigio
- Jim Barry Annabelle's Rose
- Tokar Estate Chardonnay
- St Huberts The Stag Pinot Noir
- Mitchelton Preece Shiraz
- Tahbilk Cabernet Sauvignon

BEER AND CIDER (bottled)

- Carlton Crown Lager \$7
- Pilsner Urquell \$7.5
- White Rabbit White Ale \$7.5
- Mountain Goat Organic Steam Ale \$7
- Hawkers Pale Ale \$7.5
- Coopers Sparkling Ale \$7
- Hawkers India Pale Ale \$7.5
- Colonial Brewing Co. Porter \$7.5
- Coopers Stout \$7
- Coopers Light \$6.5
- Coldstream Apple Cider \$7

(30ml)

HOUSE SPIRITS

- Scotch \$ 6.5
- Rum \$ 6.5
- Bourbon \$ 6.5
- Brandy \$ 6.5
- Gin \$ 6.5
- Vodka \$ 6.5
- Tequila \$ 6.5

(30ml)

PREMIUM SPIRITS

- Chivas Regal Scotch Whiskey \$7.5
- Bacardi Carta Oro Gold Rum \$7.5
- Wild Turkey Bourbon \$7
- Courvoisier VSOP \$9.5
- Tanqueray Gin \$7
- Grey Goose Vodka \$7.5

SOFT DRINKS (bottled)

- Lemonade \$3
- Lemon squash \$3
- Lemon Lime and Bitters (not bottled) \$3
- Mineral Water \$3
- Soda Water \$3
- Coke \$4
- Coke No Sugar \$4
- Ginger Beer \$4

JUICES

- Orange \$3
- Pineapple \$3
- Apple \$3
- Cranberry \$3