

TO SHARE

Crusty Garlic Bread (GFO, V) \$11

Add Bacon \$3
Add Cheese \$4

Oysters (GF, DF)

Natural 1/2 doz \$25 1 doz \$39
Kilpatrick 1/2 doz \$30 1 doz \$44

Truffled Mushroom & Parmesan Arancini (4) (GFO, V) \$18

Golden fried truffled mushroom & parmesan arancini balls, served with a crisp salad & aioli dipping sauce

Duck Spring Rolls (2) \$12

Crispy fried duck spring rolls, served with a plum dipping sauce

Cajun Prawn Skewers (GF) \$19

Grilled prawn skewers (2) marinated in cajun spices and served with aioli dipping sauce

Pork Belly Bites (GF) \$18

Gippsland Pork Belly bites, tossed through our Chef's hoisin sauce, served on deep fried noodles and a side of hoisin dipping sauce.

Skewers (2) \$9

Grilled Gippsland chicken tenderloin marinated in Moroccan spices, served with a side of Chipotle dipping sauce (GF, DF)

OR \$9

Grilled Gippsland beef skewers marinated in our house made Thai sauce, served with a side of Thai Beef dipping sauce (DF)

Nachos (GF, V, VEO, DFO) \$21

Crispy corn chips topped with our house made salsa, a mix of fresh tomato, Spanish onion, charred corn, spring onion & Napoli, finished with melted cheese. Served with a side of sour cream and guacamole.
VE and DF topped with vegan mayo instead of cheese

Hot & Spicy Chicken Pieces \$12

Gippsland chicken pieces coated in spicy seasoning, golden fried & served with chipotle dipping sauce

SIDES

Chips (GFA, V, DF) \$10

With aioli and tomato sauce

Seasoned Wedges \$14

With sweet chilli & sour cream

House chive mash (GF, V) \$7

Mixed Salad (GF, V, VE, DF) \$9

Seasonal Vegetables (GF, V, VE, DF) \$9

MENU

MAINS

Traditional Chicken Parma (GFO) \$29

Hand Crumbed Gippsland chicken breast, topped with ham, house made Napoli and cheese mix.
Served with chips and a crisp salad or vegetables
GFA ADD \$3

Hand crumbed Chicken Schnitzel (GFA) \$28

Hand crumbed Gippsland chicken breast served with chips and a crisp salad or vegetables
GFA ADD \$3

Spicy Chicken Pieces \$28

Gippsland Chicken pieces coated in a spicy seasoning, golden fried and served with chips and a crisp salad or vegetables with a side of chipotle

Grilled Gippsland Pork Cutlet (GF) \$28

Grilled Gippsland Pork Cutlet (280g), served with our chive mash and seasonal greens, a cinnamon-infused chunky apple sauce and a side of jus

Our Signature Bass Strait Fish & Chips (GFO, DF) \$33

Beer battered Bass Strait gummy shark fillets (2), served with chips and a crisp salad or vegetables, and a side of tartare sauce
GFA ADD \$3

Moroccan Chicken (GF) (DFO) \$28

Gippsland butterflied chicken breast fillet marinated in Moroccan spices, served on our chive mash and seasonal greens and a side of tzatziki sauce

San Remo Fisherman's Catch (GFO, DF) \$39

Our famous local Bass Strait gummy shark, scallops, king prawns in the shell, lemon pepper squid, chips and a crisp salad or vegetables with a side of tartare sauce.
GFA ADD \$3

Catch of the day (GFO, DF) MP

See daily specials.

Spicy Prawn and Chorizo pasta (GF, DFO) \$28

King Prawns peeled (8), deveined, tail on, sauteed in onion, garlic, chili, fresh herbs, deglazed with white wine, then added chorizo & red capsicum. Tossed through penne pasta and shaved parmesan

House made Pasta Bolognese (DFO) \$24

House made beef Bolognese sauce tossed through penne pasta and finished with shaved parmesan

Crispy Lemon Pepper Squid (GFO, DF) \$28

Crispy lemon pepper seasoned squid served with chips and a crisp salad or vegetables, and a side of chipotle

Gippsland Lamb Backstrap (DFO, GFO) \$42

Gippsland Lamb Backstrap marinated in fresh mint and rosemary and cooked to your liking. Served on a medley of roast vegetables and seasonal greens with a side of jus

350g Gippsland Black Angus \$49

Scotch (GFO, DF)

Char grilled to your liking and served with crisp salad and chips or vegetables. Add your choice of green peppercorn, mushroom, gravy, red wine jus or garlic butter.
Add a surf and turf \$12

Sanny Burger \$27

Grilled Gippsland beef pattie, bacon & cheese, served in a brioche bun with mixed lettuce & our house salad mix, then finished with a drizzle of aioli mayo **GF ADD \$3**
Vegetarian Pattie or Chicken schnitzel available

Sanny summer Salad (GF, VO, VEO, DF) \$19

Mixed lettuce with a mix of red & green capsicum, Spanish onion, carrot & pea shoots, then dressed with a lime and corriander dresssing, topped with roasted pine nute
Add Squid (GFO) \$9
Add Moroccan chicken skewers (GF, DF) \$9
Add Thai beef skewers \$9 (DF)
Add Mexican Bean Mix \$5
Add Cajun Prawns +19

Vegetable Patties (GFO, V, VE, DF) \$26

A mix of lentil, carrot, broad beans, peas, potato and aromatic spices, served with chips and a crisp salad or vegetables with a side of tomato relish

Eggplant Parmigiana (GFO, V, VEO, DFO) \$26

Hand crumbed eggplant, our house made Napoli and a cheese mix, served with chips and a crisp salad or vegetables. VE and DF topped with vegan mayo instead of cheese

Vegetarian/Vegan Parmigiana (GFOA, V, VEA, DFO) \$25

A crumbed vegetable schnitzel made with a mix of vegetables, garlic and spices and topped with our house made Napoli and cheese mix. Served with chips and a crisp salad or vegetables

VE and DF topped with vegan mayo instead of cheese

SENIORS

Bass Strait Fish & Chips (GFO, DF) \$20

Beer battered Bass Strait gummy shark fillet, served with crisp salad and chips or vegetables with a side of tartare
GFA ADD \$3

Gippsland Chicken Schnitzel (GFO) \$18

Hand crumbed Gippsland chicken breast served with crisp salad and chips or vegetables
GF ADD \$3

Traditional Chicken Parma (GFO) \$20

Hand Crumbed Gippsland chicken breast, topped with ham, our house made Napoli and cheese mix. Served with a crisp salad and chips or vegetables
GFA ADD \$3

Pasta Bolognese (DFO) \$18

House made beef Bolognese sauce tossed through penne pasta and finished with shaved parmesan

Bangers and Mash (GF) \$18

Grilled Beef sausages (2), served with our chive mash, peas, and a side of gravy

Crispy Lemon Pepper Squid (GFO, DF) \$18

Crispy lemon pepper seasoned squid served with crisp salad, chips and a side of chipotle

KIDS

Fish and chips (GFA, DF) \$12

Popcorn Chicken

with chips

Chicken Parma (GFA)

with chips

Chicken Schnitzel (GFA)

with chips

Pasta Bolognese (DF)

House made beef bolognese sauce, penne pasta and finished with shaved parmesan

Sausages & Chips (GF) Add Vegetables or Salad \$2

GF - Gluten Free
GFO- Gluten Free Option
V - Vegetarian
VE - Vegan
VEO - Vegan Option
DF - Dairy Free
DFO - Dairy Free Option
VO - Vegetarian Option

15% SURCHARGE ON PUBLIC HOLIDAYS

DRINKS

ON TAP

AVAILABLE IN A POT, SCHOONER, PINT, OR SUPER JUG

Carlton Draught
 Carlton Dry
 Great Northern Super Crisp
 Victoria Bitter
 Pure Blonde
 Balter XPA
 Stone and Wood Pacific Ale
 Somersby Apple Cider
 Canadian Club and Dry
 Lexington Hill Espresso Martini
 Brookvale Lemon Lime Bitters
 James Squire Ginger Beer

PREMIX

Make a request & we'll see if we can help you

WINE

Ask our friendly staff for our wine list

SLUSHIES

Non-Alcoholic Sanny Storm \$8
 Fruit Tingle \$16
with Finlandia Vodka
 Strawberry Daiquiri
with Bacardi Vodka
 Frozen Margarita
with Altos Tequila

COCKTAILS

Espresso Martini on Tap \$18
*Lexington Hill classic Melbourne espresso martini
 Add Baileys or Sheep Dog Peanut Butter Whiskey \$9*
 Aperol Spritz \$18
Aperol, Prosecco, soda
 Vanilla and Grapefruit Spritz \$18
Vanilla Absolut, grapefruit syrup, topped with Prosecco
 Fruit Tingle \$20
Vodka, Blue Curacao, lemonade, raspberry
 Apple Pie \$20
*Fireball, Vanilla Absolut Vodka, lemon Juice, topped with
 apple Juice*
 Sailor Jerry Dark 'N' Stormy \$20
*Sailor Jerry rum, lime Juice, bitters, sugar
 syrup, ginger beer*
 French Martini \$20
*Absolut Vodka, Chambord, pineapple juice,
 lemon juice*
 Mojito \$20
*Bacardi Rum, soda water, mint leaves, sugar syrup, lime
 juice*
 Margarita \$20
Altos Tequila, Cointreau, lime juice, sugar syrup
 Orange Crush \$20
*Gordons Orange gin, Billsons passionfruit, orange juice,
 lime juice, topped with tonic*
 Rum Punch \$20
*Capitan Morgan Rum, Bacardi Rum, orange juice,
 pineapple juice, raspberry cordial*
 Fluffy Duck \$20
*Yellow Advocaat, Bacardi Rum, Triple Sec, whipped
 cream, lemonade*

MOCKTAILS

Shirley Temple \$9
*Ginger Ale, raspberry cordial, garnished with whipped
 cream and sprinkles*
 Sanny Sunset \$9
Orange & pineapple juice with raspberry cordial
 Pine Lime Passion \$9
*Billsons Passionfruit, lime juice, pineapple juice, topped
 with lemonade*

HOT DRINKS

Coffee	Chai Latte
Tea	Irish Coffee
Hot Chocolate	Affogato

CUP OR MUG

MILK: Full Cream, Skinny, Soy, Almond, Oat, Lactose Free

COLD BEVERAGES

Iced Coffee
 Iced Chocolate

SOFT DRINKS

Available in Kids, Pot, Schooner, Pint, Jug

Pepsi, Pepsi Max, Raspberry, Lemonade,
 Solo, Dry Ginger, Soda, Lemon Lime Bitters

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