

15% SURCHARGE ON PUBLIC HOLIDAYS

# MENU

## ENTREE

**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

## TO SHARE

**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) \$12**

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

OR

Grilled Gippsland beef skewers marinated in our house made Thai sauce, served with a side of Thai Beef dipping sauce (DF) **\$12**

**Chicken Fajita Nachos (GF, DFO) \$21**

Crispy corn chips topped with sliced chicken tenderloins in our chef's special Fajita mix of spices, capsicum & spanish onion, finished with melted cheese. Served with a side of guacamole and sour cream.

**Hot & Spicy Chicken Pieces \$12**

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

**Arancini \$18**

Pumpkin, Feta & thyme arancini, cooked golden, served with a small salad and aioli dipping sauce

**Jalapeno Poppers \$20**

Jalapeno Poppers (3) filled with creamy risotto & cheese, served with a side of chipotle dipping sauce

**Bruschetta \$19**

Toasted sourdough (2) topped with fresh tomato, Spanish onion, garlic & basil mix and finished with balsamic glaze

**Mozzarella sticks \$12**

Crumbed Italian herb mozzarella sticks (4), with aioli 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**

## MAINS

**Traditional Chicken Parma (GFO) \$30**

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) \$29**

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

**Slow Cooked Beef Cheek with Mushrooms (DFO) \$45**

Gippsland Beef Cheeks, marinated in our chef's special spices and slow cooked in ketchup manis with mushrooms. Served on a bed of chive mash and seasonal greens. **Supplied by San Remo Butchers**

**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

**Tandoori Chicken (GF) \$29**

Gippsland butterflied chicken breast fillet marinated in Tandoori spices, char grilled and served on our chive mash and seasonal greens, topped with our house made salsa mix

**Catch of the day (GFO, DF) MP**

See daily specials.

**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 Scotch (GFO, DF) \$49**

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 surf and turf + \$13**

**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**

**Spicy Prawn Pasta \$36**

King Prawns peeled (8), deveined, tail on, sauteed in onion, garlic, chili, fresh herbs, deglazed with white wine. Finished with cream, tossed through fettuccini pasta & topped with shaved parmesan

**Garlic Prawns (GF) \$35**

King Prawns peeled (8), deveined, tail on, sauteed in onion, garlic, deglazed with white wine and finished with cream. Served with basmati rice and garlic bread.

# MENU

## YOUNG AT HEART

### ENTREE

**Crusty Garlic Bread (GFO, V) \$11**

Add Bacon \$3  
Add Cheese \$4

**Mozzarella sticks \$9**

Crumbed Italian herb mozzarella sticks (3), with aioli dipping sauce

**Arancini \$9**

Pumpkin, Feta & thyme arancini, cooked golden, served with a small salad and aioli dipping sauce

### MAINS

**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  
Supplied by Bass Strait Direct

**Gippsland Chicken Schnitzel (GFO) \$18**

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

**Traditional Chicken Parma \$20**

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

**Pasta Bolognese (DFO) \$18**

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

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

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

**Vegetable Pattie (GFO, V, VE, DF) \$20**

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

**Garlic Prawns (GF) \$25**

King prawns peeled (5), deveined, tail on, sauteed in onion, garlic, deglazed with white wine and finished with cream. Served with basmati rice and garlic bread

**Pie of the Day (GFO) \$20**

See Daily specials. Served with Mash and Veg

**Moroccan Chicken Skewers (GF, DF) \$20**

Gippsland Chicken tenderloins marinated in Moroccan spices, served with our chive mash and seasonal greens with a side of tzatziki

**Sanny Salad (GF, VO, VEO, DF) \$12**

Mixed lettuce with a mix of red & green capsicum, Spanish onion, carrot & pea shoots, then dressed with a lime and coriander dressing, topped with roasted pine nuts  
Add chicken skewers (GF, DF) \$9  
Add Bean Mix (GF, DF, V, VE) \$5  
Add Lemon Pepper squid (GFO, DF) \$6  
Add Thai Beef skewer \$9

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

### VEGETARIAN/PLANT - BASED

**Sanny 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 coriander dressing, topped with roasted pine nuts  
Add chicken skewers (GF, DF) \$9  
Add Bean Mix \$5

**Plant Based Chicken Parmigiana \$25 (GFOA, V, VEA, DFO)**

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

**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

**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

**Pasta Bolognese (DFO) \$24**

House made beef Bolognese (plant based) sauce tossed through fettuccini pasta and topped with shaved parmesan

**Chickpea Curry (GFO) \$22**

Chickpeas cooked in ginger, garlic, chili, tomato & traditional Indian spices. Served with basmati rice & toasted taco shells.

**Moroccan Chicken Skewers (GF, DF) \$26**

Plant based chicken skewers marinated in Moroccan spices, served on cous cous and seasonal greens with a side of tzatziki sauce

**Nachos (GF) \$21**

Crispy corn chips topped with a mix of charred corn, Spanish onion, tomato, spring onion, mixed through our Napoli sauce and finished with melted cheese. Served with a side of guacamole and sour cream  
VE and DF topped with vegan mayo instead of cheese

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

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

**KIDS \$13**

**Fish and chips (GFA, DF)**

**Popcorn Chicken**

with chips

**Kids Squid & chips**

**Pasta Napoli (DFO)**

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

**Cheeseburger & Chips (GF)**

Beef Patty, tomato sauce and cheese in a brioche bun

**Add Vegetables or Salad \$2**