

## 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 \$18

(4) (GFO, V)

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

### Seared Scallops (GF, DF) (3) \$19

Mouthwatering pan seared scallops and shaved crisp bacon

### 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

## 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

### Orange Glazed Duck breast (GF) \$38

Seared Duck Breast, brushed with orange glaze then roasted, served with our chive mash, seasonal greens and finished with a drizzle of orange glaze infused with orange zest

### Our Signature Bass Strait Fish \$33

**& Chips (GFO, DF)**  
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**

### 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

### 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.

### Chilli Mussels (GF, DFO) \$28

Mussels (500g approx.) cooked in our house made Napoli sauce infused with chilli and garlic, served with a side of garlic bread

### House made Pasta Bolognese (DFO) \$24

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

### Lamb Shank (GF) \$49

Gippsland Lamb Shank, slow cooked in red wine jus and served on chive mash and seasonal greens

### 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**

### Pulled Pork Burger (GFO) \$27

Tender Gippsland BBQ pulled pork, stacked in a toasted lo-Gi Roll, with lettuce & our salad mix, topped with chipotle mayo served with chips  
**GF ADD \$3**  
**Vegetarian Pattie or Chicken schnitzel available**

### Mango Salad (GF, VO, VEO, DF) \$19

Fresh spinach, diced mango, snap peas, cashews & crisp prosciutto pieces, drizzled with a lime and coriander dressing.  
Add Squid \$9  
Add Moroccan chicken skewers \$9  
Add Thai beef skewers \$9 (NOT GF)  
Add Mexican Bean Mix \$9

### 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

## 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*

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# DRINKS

## 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*

## 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



BEST CASUAL  
DINING AND BEST  
PUB BAR

