

SMALL DISHES

Soup of the Day	16.5
Chorizo al vino bianco, chorizo slices sizzling with tomato concasse, napolitana sauce, shallot and white wine	20
Australian Calamari, stuffed with prawn, barramundi, dill and shallot, on Balkan style potato salad	25
Scallops, wrapped in prosciutto, skewered, char grilled, on a grana padano, pear and rocket salad	24.5
Garlic prawns, extra large Australian prawn cutlets, sizzling in olive oil, garlic, and a pinch of chili	24.5
Cevapcici, house special skinless beef sausages (5pcs) with onion & ajvar, a mild red pepper relish	21
Sarma, pickled cabbage leave stuffed with beef mince, rice, smoked meat, slow cooked, served on mashed potato	19.5
Frenched lamb cutlets (2) with polenta chips and chimichurri	26
Mediterranean vegetable and polenta stack dressed with roasted pine nut and basil pesto	18.5

MAINS

Goulash, Hungarian style beef stew, served with olive oil mashed potato and steamed green beans	34.5
Pljeskavica, Balkan style 450g beef patty & cabbage salad	34
Add salted clotted cream 'kajmak'	40
Free ranged chicken fillets on grilled vegetables & chimichurri	35
Yarra Valley kangaroo tenderloin, 250g, with rosemary and garlic roasted potato and creamy mushroom sauce	39
Fresh fish of the day, char grilled and served on olive oil mashed potato and steamed seasonal vegetables	39.5
Seafood Kebab, a long skewer of prawn cutlets, scallops, fish fillet, calamari fillets, on paella rice and steamed vegetables	48
Vegetarian Pepper, red pepper stuffed with mushroom, rice, chickpeas and grana padano, slow-cooked, served with wilted spinach and olive oil mashed potato	32.5



STEAKS

Finest beef selection, min. 28 days aged, cooked to liking, on rosemary and garlic roasted potatoes and your choice of mustards

Teys Black - Certified Angus The superior quality of Angus cattle comes from their ability to create intra-muscular marbling fat during the finishing phase and excellent tenderness, flavour and colour. MSA Porterhouse 250g 35 400g 50 Flat iron 250g 48

Teys Grassland Green grass, fresh air and clean water assures this is one of the best natural grass-fed beef in the world. MSA Scotch Fillet 250g 39 400g 60 Rib-eye 650g 79

Teys Gold Beef Teys Bros is the largest Australia-owned beef processor with a second-to-none reputation for quality and reliability. This Rockhampton 120 day grain-fed British breed beef has a tender, silky texture that is simply mouth watering. MSA Eye Fillet 200g 55

Certified Organic Beef Angus & Hereford cattle 100% grass-fed diet on organic pasture of South Gippsland. Free ranged. Dry-aged for a buttery succulence. Best cooked Medium Rare. Rump Cap (Picanha) 300g 39

Goulburn Valley Beef Free-ranged British breed cattle on southern grazing pastures, the beef is dry aged to create bold, tender steaks. T-Bone 650g 79

Damatina Certified Wagyu Beef Japanese breed, typically highly marbled, full flavoured relatively low levels of saturated fats and cholesterol. Natural grasses 350 day grain-fed, MS 6+. F1. MSA Porterhouse 250g 99

OPTIONAL SAUCES	
Aged muscat mushroom sauce	5
Brandy pepper sauce	5
Garlic cream sauce	5
Home-made chimichurri	5

PLATTERS

Min for two people. Priced per person

Meat Platter Beef skewer, lamb cutlet, cevapcici (3pcs), sudjukice spicy beef sausage, semi-smoked pork loin, chicken breast fillet, mini pljeskavica patty, grilled field mushroom & chips 49pp

Seafood Platter Char grilled Morton Bay Bug, King Prawn, blue swimmer crab, fresh fish fillet, stuffed calamari, prawn and calamari skewer, dressed with lemon butter sauce; topped with crispy whitebait, parmesan baked scallop and provencal mussels on a bed of paella rice 85pp

SIDES

Sopska, tomato and cucumber salad with grated fetta	15
Shaved grana padano, pear and rocket salad	15
Garden Salad with fresh avocado & balsamic dressing	15
Grilled vegetables with zucchini, pumpkin and eggplant	12
Grilled hot chillies marinated in olive oil and garlic (4)	10
Grilled sweet paprika marinated in olive oil and garlic	12
Balkan-style cabbage salad	9
Chunky polenta chips	15
Potato Chips	9

DESSERTS

Vanilla Bean Crème Brûlée	16
Selection of sorbets: mango, mix berries & chocolate	15
Poached Pink Lady apple, stuffed with cinnamon, crushed walnut, with syrup & a dollop of double cream	18
House special sticky date pudding served warm with vanilla bean ice cream and butterscotch sauce	16
Chocolate flourless almond cake with chocolate ganache and chocolate sorbet	16
King Island Vintage Cheddar, Adelaide Hills Organic Brie, Blue Stilton, dried and fresh fruits & crackers	32
Crepes Suzette with vanilla bean ice cream	28

We are accredited by Coeliac Australia, our menu is gluten free with the exception of complimentary bread as starter. Gluten free bread roll \$3. Sunday surcharge 10%.