

ENTRÉES

Soup of the Day	15
Chorizo al vino bianco, spicy sausage slices sizzling in tomato concasse, shallot and white wine	18.5
Australian Calamari, stuffed with prawn, barramundi, dill and shallot, on Balkan style potato salad	22.5
Scallops and double smoked pancetta brochettes on a grana padano, pear and rocket salad	21
Garlic prawns, extra large Australian prawn cutlets, sizzling in olive oil, garlic, and a pinch of chili	22
Cevapcici, house special skinless beef sausages, with diced onion and red pepper relish 'ajvar'	5pcs 20 10pcs 34
Mediterranean vegetable and polenta stack dressed with roasted pine nut and basil pesto	16

MAINS

Fresh fish of the day rested on extra virgin olive oil mashed potato and steamed seasonal vegetables	39.5
Goulash, Hungarian style beef stew served with olive oil mashed potato and steamed beans	34.5
Yarra Valley kangaroo tenderloin, 250g, on roasted potato and creamy mushroom sauce	38
Pljeskavica, Balkan style 450g Angus patty, with cabbage salad	Plain 34
Topped with house-made clotted cream 'kajmak'	39
Free ranged chicken fillet on grilled vegetables & chimichurri	35
Vegetarian Stuffed Pepper, red pepper stuffed with mushroom, chickpeas, rice and grana padano, slow-cooked, served with wilted spinach and olive oil mashed potato	32
Frenched lamb cutlets with polenta chips and chimichurri	46
Seafood Kebab, a skewer of prawn cutlets, scallops, fish and calamari fillet, on paella rice and steamed vegetables	48



STEAKS

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

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 38 400g 59 or Rib-eye 650g 75

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 34 400g 50

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 49 400g 95

Certified Organic Beef Angus & Hereford cattle 100% grass-fed diet on organic pasture of Cherry Tree farm in South Gippsland. Free ranged. Dry-aged for a buttery succulence. Best cooked Medium Rare.
Rump Cap 300g 39.5

Goulburn Valley Beef Free-ranged British breed cattle on southern grazing pastures, the beef is dry aged, to create bolder, tender steaks.
T-Bone 600g 64

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+. MSA
Porterhouse 250g 89

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

PLATTERS

Min for two people. Priced per person

Meat Platter Eye fillet skewers, lamb cutlets, cevapcici, sudjukice beef sausages, semi-smoked pork, chicken fillets, mini pljeskavica, grilled mushroom & chips 45pp

Seafood Platter Char grilled Morton Bay Bugs, King Prawns, fresh fish fillet, stuffed calamari, prawn & calamari skewers, dressed with lemon butter sauce; served with parmesan baked scallops, paella rice, provencal mussels and spicy salt soft shell crab and crispy whitebait 80pp

SIDES

Sopska, a tomato salad topped with grated fetta	12
Grana padano, pear and rocket salad	12
Garden Salad with fresh avocado & balsamic dressing	12
Char grilled vegetables	11
Grilled hot chillies marinated in olive oil and garlic	10
Grilled sweet paprika marinated in olive oil and garlic	14
Balkan-style cabbage salad	9.5
Chunky polenta chips	12
Potato Chips	9.5

DESSERTS

Vanilla Bean Crème Brûlée	15
Selection of sorbets: lemon, passionfruit & strawberry	12
Poached Pink Lady apple, stuffed with cinnamon crushed walnut, with syrup & a dollop of double cream	16
House special sticky date pudding served warm with vanilla bean ice cream and butterscotch sauce	14.5
Chocolate flourless almond cake with dark chocolate ganache and double chocolate ice cream	15
Cheese Plate: Vintage Cheddar, Organic Triple-cream Brie, Blue Stilton, Yarra Valley Goat, fruits & crackers	29
Crepes Suzette with vanilla bean ice cream	29