



## Dinner Menu

### Entrees

Regional Platter (for two) Local smoked smallgoods, Prom Country cheese, Fish Creek dukkah, hummus, marinated olives, house pickles, Oak & Swan organic sourdough	26
Grilled Bassine haloumi & quinoa salad, walnuts, toasted seeds, avocado, Davidson plum sauce	19
Smoked salt & mountain pepper calamari, avocado, green goddess dressing, cucumber, finger lime	18
Grilled Koony lamb ribs (4), lemon myrtle, honey BBQ sauce	16
Pork & prawn gyoza (6), Sichuan chili oil, green onions, sesame	15
Mac & cheese croquettes, truffle mayo, charred corn relish, capsicum jam	16

### Mains

Grilled Jap pumpkin, pepita satay sauce, coconut rice, soused cucumber, coriander, roti bread	30
Add grilled chicken tenderloins	5
Beer battered flathead tails, rustic fries, nori salt, fennel & herb salad, tartare, lemon	33
Grilled barramundi, whipped chickpeas, Zucchini noodles, edamame, pistachios, confit grapefruit dressing, curry leaves	36
Locally made gnocchi, braised mushrooms, pickled chili, black cabbage, garlic sourdough crumbs	32
Add slow cooked lamb shoulder	7
Smoked tamarind glazed brisket, parsnip puree, slow roast onion, beetroot relish, king brown mushroom	38

### Resort Grill

300g Black Angus scotch fillet	49
220g Free range chicken breast	32
200g Gippsland lamb rump	38
All grill selections served with smoked sweet potato puree, triple cooked potatoes, broccolini, onion jam, red wine jus	

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### Sides

Rustic fries, local smoked salt, aioli	10
Broccolini, Fish Creek EVOO & dukkah	10
Roast peach, pecan & feta salad	10
Creamy mashed potatoes, green onions	10

Every possible precaution will be taken to ensure that special dietary requirements are accommodated. Please note that certain items may still contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds, lupins and nut products.

## Children's Meal Deal \$19

Includes; 1 main item, ice cream with topping & soft drink

### Fish & Chips

Battered whiting bites, chips & salad

### Nuggets

Chicken nuggets, chips & salad

### Pasta

Macaroni, parmesan cheese & butter  
or beef bolognaise & parmesan cheese

### Bangers & Mash

Local beef sausages, creamy mashed potatoes, broccolini, jus

### Ice Cream & Topping

Vanilla ice cream, choice of topping & sprinkles

- Chocolate
- Strawberry
- Vanilla
- Banana
- Caramel

### Soft Drink/ Juice

Lemonade, Raspberry, Pepsi, Pepsi-Max, Solo, Orange/ Apple Juice

## Dessert Menu

Dark chocolate nemesis, raspberry curd,  
coconut biscuit, raspberry jam, raspberry dust 16

Lemon curd tart, Loch gin & lime sorbet, lychee,  
blackberry jam, mandarin gel, meringue 16

Whipped burnt vanilla cheesecake, mango,  
Gippsland rhubarb, wattleseed crumb,  
pistachio ice cream 16

Frozen coconut mousse, coconut rum caramel,  
passionfruit four ways 16

*Prom Country Cheese* 16  
Woolamai Mist camembert (50g), pickled walnuts,  
Gippsland rhubarb jam, salted green apple, lavosh,  
Oak & Swan organic fruit bread