

MENU

STARTERS

GARLIC BREAD \$11

Add cheese \$13

BOWL OF CHIPS (V) \$10.00

VEGAN TEMPURA (VG) \$18

Seasonal vegetables deep-fried in Japanese batter served with pickled ginger, ponzu dip and sprinkled with sesame seeds

OYSTERS – NATURAL (GF) 6 FOR \$24.00

OYSTERS – GIN & TONIC (GF) 6 FOR \$27.50

NACHOS (GF)(VA) \$16.50

Corn chips, tomato salsa, black beans, guacamole, sour cream, jalapenos

SALT AND PEPPER SQUID \$18.50

Order as main - add chips \$23.50

Spanish onion, mandarin, rocket salad, mustard vinaigrette, sweet chilli mayo, sliced beets

HUMMUS & DOLMAS (GFA)(VGA) \$18.00

Warm pitta bread, Harissa, sumac, falafel

SIDES

ONION RINGS \$12

SWEET POTATO CHIPS \$12

GARDEN SALAD \$10

SAUTEED BROCCOLINI, FETTA \$10

SALADS

HOUSE-MADE FALAFEL (VGA)(GFA) \$22.00

Carrot hummus, goats cheese, lavash, beetroot relish, mix grains, raw spinach, sumac, red onion harissa salad

JAPANESE VEGAN SALAD (VG)(GFA) \$22.00

Coconut yoghurt, Japanese sesame dressing, Japanese pumpkin, edamame, cucumber, tofu, cos lettuce, pea lentils, sprouts, broccoli, tomato

BELLARINE SMOKEHOUSE TASMANIAN SALMON (GFA) \$27.50

Cold smoked Tasmanian salmon, fennel, baby cos, orange, pomegranate, tzatziki, seaweed, dukkha, tomato kasundi, lemon maple vinaigrette

CHICKEN SATAY SALAD (GFA)(VGA) \$23.00

Chickpeas, wombok, raw papaya, carrots, beans, red onion, mint, coriander ginger vinaigrette, satay sauce, baby radish, peanuts

DESSERTS

CHEESECAKE \$15.50

Berry compote, pistachio, salted caramel ice cream

CINNAMON SUGAR CHURROS \$14.50

Dark chocolate sauce, vanilla ice cream

AFFOGATO \$16.00

Vanilla ice cream, espresso, chocolate wafer

STICKY DATE PUDDING \$13.00

Butterscotch sauce, double cream, fresh berries

Please inform staff of any allergies and intolerances whilst ordering food. Unless for dietary purposes, changes can not be made to the menu during busy periods. We kindly ask that you take into consideration that the wait time for meals may be slightly longer than usual during busy times. Thank-you.

A 15% surcharge is applicable on public holidays.

Please order all meals from the bistro or bar till. All drinks can be ordered from the bar.

MENU

WE WILL BE FOLLOWING ALL THE GOVERNMENT'S COVID-19 GUIDELINES TO KEEP YOU AND OUR STAFF SAFE. FOLLOWING THESE GUIDELINES THERE ARE LIMITED TIMEFRAMES FOR SEATING .WE HOPE YOU UNDERSTAND. FOR MORE INFORMATION, PLEASE CONTACT US.

THIS MENU IS FOR DINE-IN & TAKE AWAY. FOR DINE-IN, PLEASE ORDER ALL MEALS FROM THE DESIGNATED TILL. ALL DRINKS ARE PURCHASED FROM THE BAR. FOR TAKE AWAY, WE ARE HAPPY TO TAKE PRE ORDERS.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free (DF) = Dairy Free A = Available MP = Market Price

CLASSICS

CHICKEN SCHNITZEL \$26

Served with salad and chips

CHICKEN PARMA \$28

Served with salad and chips

MEXICAN PARMA \$29

Served with corn chips, salsa, sour cream, guacamole, salad and chips

FISH AND CHIPS \$MP

Battered fish and chips

WAGYU BURGER \$28

Cornichons, tomato chutney, truffle mayo, bacon, lettuce, tomato, melted cheese & chips

VEG BURGER \$27

Zucchini relish, lettuce, tomato chutney, truffle mayo, melted cheese, chips

GRILL

SOUTHERN RANGES ANGUS PORTERHOUSE 300GM \$38.00

CAPE GRIM RUMP 300GM \$34.00

Pastured feed MB3+

ANGUS RIBEYE 350GM \$45.00

Grain feed

All steaks served with chips and salad & choice of sauce or mustard. Extra sauce or mustard \$2.50

Bourbon jus, gravy, mushroom sauce, pepper jus, garlic butter, chimichurri.

Grain mustard, hot english, dijon mustard.

MAINS

CONFIT BEEF GNOCCHI \$35.00

Potato gnocchi, pumpkin and sage sauce topped with confit beef cheek in a mushroom jus

OTWAY FRESH SPAGHETTI MARINARA \$36.00

Cooked with fresh local seafood in garlic, fresh tomato and basil sauce

FISH OF THE DAY (see specials board) \$MP

Torichette and smashed beans, charred baby cos, tomato salsa, wakame salad, chilli mango glaze

BEEF PAD THAI (VGA)(VA)(GFA) \$32.00

Traditional Thai style rice noodles, tofu, spring onion, coriander, fish sauce, carrots, snow peas, choy sum, chilli, sesame, soy sauce, peanuts

CHICKEN AND PRAWN VIETNAMESE PHO (GFA) \$28

Rice noodle soup, chicken broth, basil, cilantro, beans sprouts, lime, chilli, fish sauce, bok choy, carrots, baby corn, ginger, spring onion

GREAT OCEAN DUCK LEG CONFIT (GFA) \$43.50

Pickled beets, Apollo Bay gin poached black currents and quinoa, spiced apple puree, broccoli, red wine jus, pistachio dust

VEGAN DAHL (VG)(V) \$28.00

5 different lentils slow cooked in Indian herbs and spice, chilli garlic sauteed Asian veg, basmati rice and pappadums.