



COFFEE & JUICE

Your choice of:

DIMATTINA COFFEE BLEND

Latte, Cappacino, Flat White or Long Black

OR

YARRA VALLEY FRUIT JUICE

Orange, Apple or Pineapple

BREAKFAST

Your choice of:

BREAKIE BURGER

Fried egg and bacon, melted tasty cheese, fresh tomato and sweet onion jam in a toasted Turkish bun

FEELIN FRUITY

Freshly cut summer fruits, natural yoghurt, Gippsland honey, walnuts

BUTTERMILK PANCAKE

2 Stack topped with strawberries & double cream

EGGS BENEDICT

2 Poached eggs, home made hollandaise, Virginia ham

BILLYS BREAKIE

Fresh avocado, atlantic smoked salmon, two soft poached eggs, on top of whole grain toast with a side of tomato chilli jam

BIRCHER MUESLI

Apple soaked rolled oats, sultanas, dried apricots with cinnamon, honey and natural yoghurt topped with fresh apple and berries

★ \$19.90 per person

BREAKFAST PACKAGE



ENTRÉE

Your choice of:

LEMON PEPPER CALAMARI

Fresh calamari dusted in lemon and pepper seasoning, roquette cherry tomato & parmesan salad

SAGANAKI

Grilled traditional Greek cheese with a fresh lemon wedge

MAIN

Your choice of:

SHELLFISH LINGUINI

Fresh black mussels, baby clams, tomato, garlic, parsley, chilli, extra virgin olive oil

BEEF BURGER

100% prime beef pattie with fresh tomato, melted tasty cheese, lettuce leaves, onion jam, chunky chips and house mayonnaise

CHICKEN & MUSHROOM RISOTTO (est 2000)

Chicken fillet pieces, button mushrooms, baby spinach, tomato, fresh basil pesto

PORK BELLY

Oven roasted pork belly, garden peas, wilted baby spinach in a ginger soy broth

Vegetarian options available on request

DESSERT

Your choice of:

1ST DATE, STICKY DATE

Our classic sticky date pudding, vanilla bean ice cream, warm butterscotch sauce

SEASONAL FRUIT SALAD

Selection of freshly cut summer fruits, natural yoghurt, Gippsland honey, walnuts

SET MENU SILVER

★ 2 course \$38.50 or
3 course \$46.50
per person



ENTRÉE

Your choice of:

LEMON PEPPER CALAMARI

Fresh calamari dusted in lemon and pepper seasoning, roquette cherry tomato & parmesan salad

CORN & ZUCCHINI FRITTERS

Home made corn & zucchini fritters, avocado salsa, wild roquette, chilli jam

SOUP OF THE DAY

Please ask your waiter for today's chef selection

MAIN

Your choice of:

SHELLFISH LINGUINI

Fresh black mussels, baby clams, tomato, garlic, parsley, chilli, extra virgin olive oil

RIB EYE STEAK

300gram rib eye with rosemary mash, broccolini and caramelized onion jus

CHICKEN & MUSHROOM RISOTTO (est 2000)

Chicken fillet pieces, button mushrooms, baby spinach, tomato, fresh basil pesto

PORK BELLY

Oven roasted pork belly, garden peas, wilted baby spinach in a ginger soy broth

Vegetarian options available on request

DESSERT

Your choice of:

1ST DATE, STICKY DATE

Our classic sticky date pudding, vanilla bean ice cream, warm butterscotch sauce

CHOCOLATE PUDDING

Hot chocolate pudding, ice cream, dark chocolate sauce, cream

SEASONAL FRUIT SALAD

Selection of freshly cut summer fruits, natural yoghurt, Gippsland honey, walnuts

★ 2 course \$47.50 or
3 course \$55.50
per person

SET MENU GOLD



DRINKS

Your choice of:

A GLASS OF EIGHTH HORSE WINE

Shiraz or Chardonnay

OR

A BOTTLE OF BEER

Cascade Light or James Boags Premium

LUNCH

Your choice of:

LEMON PEPPER CALAMARI

Fresh calamari dusted in lemon and pepper seasoning, rocket
cherry tomato & parmesan salad

CHICKEN BURGER

Mustard marinated chicken, avocado salsa, sundried tomato, lettuce,
Spanish onion, melted tasty cheese, chunky chips and house mayonnaise

CLASSIC CHICKEN CAESAR SALAD

Baby cos lettuce, chicken, crispy bacon, shaved parmesan, MJ Caesar dressing
topped with a poached egg and home made croutons

CHICKEN & MUSHROOM RISOTTO (est 2000)

Chicken fillet pieces, button mushrooms, baby spinach,
tomato, fresh basil pesto

★ \$25 per person...

CORPORATE PACKAGE