



Specials

(v) - Vegetarian (c) - Coeliac

## Entrée

Soup of the day	\$9.90 (c)
Smoked salmon terrine layered with crème fraiche and seaweed, accompanied with pickled beetroot	\$18.50
Prawns with a filling of garlic, chilli, and lemongrass, wrapped in wonton lightly fried and served on a Thai fish cake with pineapple and chilli jam	Entree \$23.80 Main \$35.50
syrup	\$17.00(v)
	\$18.00
	\$21.00
	\$16.00 (v)
	\$16.00
	\$16.00 (c)



OLIVER'S AUTUMN MENU

(v) - Vegetarian (c) - Coeliac

## Main Course

Fish of the day	\$30.00
Lamb Kofta spiced with sumac, accompanied by warmed sweet potato salad, babaganoush, soft herbs, Persian feta and lemon salad, finished with pomegranate molasses	\$27.00
Asian roasted duck, Thai style red curry with steamed jasmine rice and julienne of papaya	\$32.50 (c)
Chicken Maryland de-boned and centered with roasted capsicum and fresh goats cheese on saffron and pea risotto accompanied with a zucchini flower	\$28.50 (c)
Fillet of grain fed Beef wrapped in bacon with potato and chive roesti, French beans, shiraz jus	\$36.00
Prawn and squid wok tossed gnocchi with garlic, deglazed with vanilla bean vodka. finished with baby spinach and cream	\$32.00
Veal escallops pan fried with sage and prosciutto, topped with finely grated Romano cheese on a chunky tomato and basil sauce	\$28.00
Grilled kangaroo fillet on confit potato salad accompanied by braised red cabbage and plum chilli sauce	\$26.50

## Side Orders

Shoestring Fries	\$7.95
Greek Salad	\$7.95
Garden Salad	\$6.95
Mixed Vegetables	\$6.95



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## Dessert

Vanilla ice cream blended with honeycomb to produce a smooth caramel flavored dessert, sitting in a crisp wafer basked on a sea of berry coulis	\$15.00
Flourless fig, ginger and walnut cake with coconut caramel sauce and vanilla bean ice cream	\$14.50
Steamed chocolate and hazelnut pudding with Belgium chocolate fudge sauce and mixed berry sorbet	\$14.50
Warmed traditional crepes oozing with flamed strawberries and drizzled with an orange Cointreau spiced sauce	\$14.50
Chocolate tasting plate for two with chilled milk chocolate soufflé, white chocolate brulee' and honeycomb ice cream cones	\$20.00
Apple and rhubarb braised slowly and encased in strudel pastry and baked, finished with rich vanilla bean ice-cream	\$14.50
Baked Swiss white chocolate cheese cake flaked with toasted almonds, enjoyed with mango and mint salsa	\$14.50

## Dessert Wines

De Bortoli Noble One Botrytis Semillon, Riverina 375ml	\$41.50
Summerhill Gold Muscat, Mornington 750ml	\$30.00
Brown Brothers Orange Muscat, Milawa 375ml	\$21.00
Summerhill Gold Muscat, Mornington	Glass \$6.00



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## Cheeses and Fortified Wines (by the glass)

Trio of selected Australian cheeses enjoyed with crackers and a combination of fresh and dried fruits	for 2 \$18.50
Brown Brothers very old Tokay	\$4.50
Brown Brothers Reserve Port	\$5.00
Brown Brothers very old Port	\$5.00
Yalumba Galway Pipe	\$5.00
Hanwood	\$5.00
Brown Brothers Liqueur Muscat	\$8.00
Penfolds Grandfather	\$14.00