||||| **ENTREES**

Bowl of local olives – $5 GF

Warm garlic ciabatta – $8.5

The Grill bruschetta – $14 (3)
Local tomatoes, basil, Boundary Bend olive oil

Flame grilled asparagus and prosciutto – $16.5 GF
*Local asparagus wrapped in prosciutto with
Cobram Estate lemon oil and goats cheese*

Parmesan crumbed Merbein mushrooms – $15
with garlic aioli

Scallop tart – $18.5
*Panned tossed Bass Strait scallops in a creamy
sauce*

Whole grilled king prawns – $22 (3) GF
With lemon mayonnaise

||||| **GRILL**

**Our meats are supplied by local specialty butcher
Naz Tassone.**
Our grill is fired using red gum and Mallee root.
**All dishes are served with grilled zucchini and
roasted potato.**

Kangaroo loin (250gm) – $32
Rare – medium rare

Victorian lamb rump (200-250gm) – $34
Medium rare – medium

Aged grass-fed t-bone (450-500gm) – $44
Rare – medium

Aged eye fillet (250gm) – $44
Rare – medium

Aged grain-fed porterhouse (300gm) – $36
Medium rare – medium

Aged grain-fed scotch fillet (350gm) – $44
Medium rare – medium

Beef rump – $39
Rare – medium

Spanish grilled chicken – $32 GF
*Flame grilled chicken coated in spices served on
roasted sweet potato, local sautéed greens and a
creamy garlic and chive sauce*

Grilled pork sausages – $28
*Locally made pork sausages, served with potatoes,
braised cabbage, peperonata*

Tasmanian Atlantic salmon – $32 GF
*Fresh Tassie salmon with crispy baby chat
potatoes and lemon buttered greens*

||||| **SAUCES**

Complimentary house made sauces and condiments;
Red wine jus
Creamy garlic & chive sauce
Mushroom sauce
Pepper sauce
Hot English, seeded or Dijon mustards
Horseradish

||||| **SIDES**

Chips with Murray River pink salt – $8

Garden salad – $8

Sautéed seasonal vegetables – $8

||||| **DESSERTS**

Crema Catalan – $12
Spain's version of creme brûlée

Salted caramel panna cotta – $12 GF
*With caramelised popcorn and shaved
milk chocolate*

Flourless chocolate cake – $14
with raspberry sauce

Cheese Plate for two – $28
*Please ask our staff for today's cheese selection
with Tabletop Grapes.*