

# MAIN

## Pippies Seafood Platter

For 1 person 60.00

For 2 people to share 118.00

Crisp beer battered fish of the day, natural oysters, king prawns, crumbed squid, garlic & chili mussels, thick cut chips and green salad & cocktail sauce #

## Roasted Barramundi

Crushed Kipfler potatoes with sundried tomatoes & olives. gf

Pea puree & parsley, garlic and lemon butter

49.50

## King George Whiting fillets

Crumbed whiting fillets served with kipfler potatoes, green beans & tartar sauce.

gf

49.50

## Eye Fillet Steak

Served With Potato Galette, green beans and red wine reduction gf

56.50

## Pan Roasted Duck Breast

With carrot miso puree', pickled blackberries, dutch carrots, sprouts, reduction sauce. gf

50.00

## Seafood Linguini

Black mussels, prawns, calamari & scallops with chili, garlic, white wine, cherry tomatoes, lemon & parmesan cheese.

45.00

## Pumpkin Gnocchi

Served with carrot puree, swiss brown mushrooms, green peas & parmesan cheese v

39.00

## SIDES 14.00

Green Beans with toasted almonds, olive oil

Roast kipfler potatoes with rosemary

Garden Salad

Bowl of chips

Customers are advised, due to high costs of doing business on public holidays, a surcharge of 15 % will apply to all accounts

# Starters

**Tomato Mozzarella Pizza** (starter only)

15.00 gf 17.00

**Char grilled sour dough, with dukkha, olive oil & balsamic.**

13.00

**Garlic & chive focaccia bread**

12.50

# Entrées

## Abalone

Local Port Fairy abalone. Served with orange and toasted macadamia nuts, daikon & honey dressing. gf

29.00

## Pan Seared Scallops

Prosciutto wrapped scallops with cauliflower cream, apple, raisin and caper vinaigrette. gf

29.00

## Crayfish Risotto

With orange and basil. Parmesan cheese. gf  
entrée 36.00 main 58.00

## Grilled Haloumi Cheese

Served with caponata and basil oil. gf

27.00

## Oysters

5.50 each gf

**Natural**, with native finger limes & champagne vinegar

**Natural**, with mignonette dressing, shallots, black pepper & champagne vinegar

**Kilpatrick**, with Bacon and spicy black sauce

V - vegetarian gf - gluten free # - can be made gluten free

# Dessert

## **Strawberry Pannacotta**

Vanilla bean pannacotta with macerated strawberries & strawberry sorbet gf  
19.00

## **Lemon & Lime Cheesecake**

Served with lemon curd, meringues and passion fruit sorbet.  
19.00

## **Warm Chocolate Fondant**

Served with vanilla bean ice cream and chocolate sauce.  
19.00

## **Sticky Date Pudding**

With butterscotch sauce, poached pear and salted caramel ice cream.  
19.00

## **Pippies Mess** gf Dairy free

Passionfruit & raspberry sorbet, fresh berries, meringue & raspberry coulis.  
19.00

**“Affogato”** espresso, liqueur and ice-cream.  
19.00

Coffee with house Port.  
15.00