

# 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

## Beef Cheek Croquette

Slow cooked beef cheek, panko crumbed with caramelized onion puree. Served with radish, mustard seed and pickled celery.

29.00

## 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

## **Crème Brulee**

With roasted pineapple. Passionfruit sorbet gf  
19.00

## **Raspberry & White Chocolate Cheesecake**

Served with meringues and raspberry sorbet.  
19.00

## **Warm Chocolate Fondant**

Served with vanilla bean ice cream and chocolate sauce.  
19.00

## **Sticky Date Pudding**

With butterscotch sauce & 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