

MAIN

Pippies Seafood Platter

For 1 person 60.00

For 2 people to share 115.00

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

Crumbed Whiting Fillets

Panko & herb crumbed, served with a ravigote sauce, green beans & kipfler potatoes
49.00

Fish of the Day

Crushed potatoes with sundried tomatoes & kalamata olives,
pea puree, tomato & chive vinaigrette gf
49.00

Eye Fillet Steak

Served With Potato Galette, green beans and red wine reduction gf
56.00

Pan Roasted Duck Breast

With carrot miso puree, savoy cabbage with bacon, honeyed carrots and vincotto jus gf
49.00

Chicken Breast Supreme

Roasted Chicken fillet, filled with haloumi cheese. Served with
potato croquette broccolini, mushroom & chive sauce. #
39.00

Roasted Pumpkin Risotto

Served with spinach, parmesan cheese and honey roasted pecan nuts v
35.00

SIDES 14.00

Mixed green Vegetables with toasted almonds, olive oil.
Roast pumpkin with honey & pecan nut.
Apple, parmesan, cos lettuce 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

15.00 gf 17.00 (starter only)

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

12.50

Garlic & chive focaccia bread

12.50

Entrées

Abalone

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

28.00

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

34.00

Beef Cheek Croquette

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

25.00

Oysters

5.50 each gf

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

Kilpatrick, with Bacon and spicy black sauce

Drunken, with Timboon limoncello and citrus.

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

Dessert

Strawberry Pannacotta.

Vanilla pannacotta with macerated strawberries and strawberry sorbet gf
19.00

Mango and Passion Fruit Cheesecake

Served with fresh mango, passionfruit & mango coulis, passionfruit ice cream
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

“Affogato” espresso, liqueur and ice-cream.
18.00

Coffee with house Port.
15.00