



Starters

- Chili, feta & garlic bread 9
- Mixed dips & grilled Turkish bread 18
- Freshly shucked oysters with chef's selection of condiments 3ea Min ½ doz. 18
- Traditional Kilpatrick style oysters 3ea Min ½ doz. 18
- Grilled pork sausage – hand made & smoked, with tomato concassé & capsicum 14
- Seared scallops, potato puree and sticky pork 18
- Salt & pepper calamari served in a lettuce cup with lime aioli 17
- Antipasto plate: Chef's daily selection of cured and cold meats 28 serves 2
- Spinach & cheese Burek with homemade yoghurt 11.5

Seafood

- Garlic King prawns, potato puree, lemon herb butter 36
- Seafood linguini with fresh seafood, scallops, prawns, calamari 28

Fish of the day served with Kasha & chive pesto
Please see your waiter for today's specials

Prime Beef Steaks

All steaks are served with crisp onion garlic mash

Yearling, Victorian, grass fed, aged min 38 days

T-Bone (500gm) 32 Eye fillet (220gm) 32

M.S.A., NSW, grain & grass fed, aged min 40 days

Porterhouse (280gm) 34 Rib eye (350gm) 38

Certified Australian Angus, Vic Gippsland, grain fed, aged min 40 days

Boneless prime rib (300gm) 39 Rump (350gm) 34

Black Angus, Vic Premium Gippsland, cereal & grain fed, aged min 50 days

Eye fillet (350g) 66 New York strip loin (450g) 58

To assure quality we recommended a temperature of medium to medium rare

Sauce

- Red wine, green peppercorn, mushroom 5

Chef's Specialties

Our Chef proudly recommends the following dishes – a must try!

Chevapchichi - Balkan style beef & pork skinless sausages, garlic mash, white onion, ajvar 24

Sarska Pleskavica – prime beef & pork mince pattie filled with kashkaval cheese, on toasted pita, shaved lettuce, cabbage, roast capsicum dip 26

Traditional beef stroganoff, sour cream and macaroni 26

Lamb cutlet served with garlic mash and red wine glaze 34

Chicken Kiev, crushed kipfler, red wine jus 27

Classic stuffed capsicum served with a rich bolognaise style tomato and meat sauce 26

Raznjici – Traditional Barbecued Shish Kebabs

Over toasted pita, shaved lettuce, cabbage and homemade yoghurt

Beef – (aged min 28 days) Gippsland premium grass fed yearling 32

Lamb – primal leg of Mount Leura lamb 29

Chicken – premium free range Maryland 27

Pork – Western Plains de-boned pork loin chop 26

Mixed Grills

Chef's selection of grilled delicacies from land & sea

Meat

Including; Chicken, grilled pork sausage, lamb cutlets,

chevapchichi, pork loin chop

For one 34 For two 65

Seafood

Including; Kilpatrick oysters, calamari, scallops, fish fillet,

garlic prawns

For one 44 For two 80

Salads & Sides

Shopska - Balkan salad of diced capsicum, tomato, onion, cucumber, grated feta 9

Shaved white cabbage, parsley, white wine vinegar 7.5

Charred marinated peppers, olive oil, garlic, herbs, feta 9.5

Roasted field mushrooms, rosemary, garlic 8.5

Steak potato chips, garlic mayonnaise 8.5

Garden Salad 7

Vegetarian options available upon request – please see your waiter

Banquet Menu A – 49 pp, min 2

- Mixed dips with Turkish bread
- Spinach & cheese Burek with homemade yoghurt
- Salt & pepper calamari served in a lettuce cup with lime aioli
- Shopska salad of capsicum, tomato, onion, cucumber & feta
- Traditional beef stroganoff, sour cream and macaroni
- Chevapchichi with garlic mash, white onion, ajvar
- Chicken raznjici over toasted pita, shaved lettuce, cabbage and homemade yoghurt
- Dessert - Please select from the menu

Banquet Menu B – 55 pp, min 2

- Mixed dips with Turkish bread
- Grilled pork sausage with tomato concassé & capsicum
- Salt & pepper calamari served in a lettuce cup with lime aioli
- Shopska salad of capsicum, tomato, onion, cucumber & feta
- Classic stuffed capsicum served with a rich bolognaise style sauce
- Sarska Pleskavica – prime beef & pork mince pattie filled with kashkaval cheese, on toasted pita, shaved lettuce, cabbage, roast capsicum dip
- Pork raznjici over toasted pita, shaved lettuce, cabbage and homemade yoghurt
- Dessert - Please select from the menu

Banquet Menu C – 69 pp, min 2

- Mixed dips with Turkish bread
- Freshly shucked or Kilpatrick oysters
- Salt & pepper calamari served in a lettuce cup with lime aioli
- Seared scallops, potato puree and sticky pork
- Shopska salad of capsicum, tomato, onion, cucumber & feta
- Chicken Kiev, crushed kipfler, red wine jus
- Lamb cutlets served with garlic mash and red wine glaze
- Garlic King prawns, potato puree, lemon herb butter
- Dessert - Please select from the menu

DESSERT

Home made crepes with chocolate sauce and berry compote 14 - with Pelinkovac liqueur 19

Home made crème caramel 13 - with Kruskovac Pear Liqueur 18

Apple & pear pie topped with vanilla ice cream 14 - with Cointreau 19

Rich chocolate ganache served with chocolate ice cream 15 - with Frangelico liqueur 20

Layers of nougat and almond sponge with zesty citrus sauce 13 - with Mastika 18

Chef's selection of Australian farmhouse cheese served with lavosh and quince paste 22
or select your favourite (50g per serve) 9

FORTIFIEDS

Stanton & Killeen 'Classic' Tokay 7
Stanton & Killeen 'Classic' Muscat 7
Grandfather (Penfolds) 15

Stanton & Killeen 'Classic' Port 7
Galway Pipe Port 7.5

LIQUEURS

Baileys	Midori	Kahlua	Frangelico	
Malibu	Dom Benedictine	Cointreau	Jagermeister	
Drambuie	Amaretto			8.5

Pelinkovac Liqueur 7
Bitter herb Liqueur. Try it over ice with
a squeeze of lemon or chilled - Croatia

Kruškovac - Pear Liqueur 7
Fine golden liqueur from tree ripened pears - Croatia

APERITIFS

Aperol 7
Campari 7

COGNACS

Courvoisser VS Cognac 9
Hennessy VSOP Cognac 14
Remy Martin XO Cognac 23

SPIRITS

Absolut Vodka 7.5	Southern Comfort 8	Bombay Sapphire 8.5	Canadian Club 8.5
Bacardi Rum 8	Sauza Tequila 7.5	Bundaberg Rum 7.5	St Remy Brandy 7.5
Jim Beam 7.5	Jack Daniels 8	Johnnie Walker Black 8.5	
Wild Turkey 8.5	Chivas Regal 9.5	Famous Grouse Scotch 7.5	

Badel - Slivovica 7.5
Old plum brandy. Try it as a digestive with a prune or simply chilled - Croatia

Žuta Osa 10
Premium plum brandy matured in oak. For the connoisseurs - Serbia

Mastika 8.5
With more gold medals than one can count and enjoyed for over 300 years, this naturally distilled clear brandy is flavoured with aniseed - Macedonia