

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

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

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

Sauce Red wine, green peppercorn, mushroom 5

“Super Tuesday”

On Tuesdays we will split your food bill in half
Order a minimum of main plus dessert to receive 50% off
your total food bill. Available lunch & dinner on Tuesdays

Not valid for groups over 15 people or with any other offer, event or discount.

* - indicates excluded items. Please notify your waiter if you will be taking
advantage of any specials offers.

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