

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

Country style patè with pear, walnut chutney and garlic crostinis 18

Spinach & cheese Burek with homemade yoghurt 11.5

Seared pepper crusted kangaroo with mustard fruits and cabbage salad 17

Prime Beef Steaks

All steaks are served with crisp onion garlic mash

Yearling, Victorian, grass fed, aged min 38 days

T-Bone (500gm) 34

Eye fillet (220gm) 32

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

Porterhouse (280gm) * 36

Rib eye (350gm) * 38

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

Boneless prime rib (300gm) * 39 Rump (350gm) 36

Wagyu, SE Queensland premium beef, marble score of 5+, grain fed, aged min 28 days

Rump (350g) * 48

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

Eye fillet (350g) * 66

New York strip loin (450g) * 58

Red wine, green peppercorn, mushroom 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

“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

Venison, root vegetable and burgundy ragout with creamy cheese spinach risoni 27

Lamb cutlet served with garlic mash and red wine glaze* 36

Mediterranean style chicken parmigiana with prosciutto, ham, kasseri cheese & ratatouille 25

Wiener schnitzel with Bavarian potato salad and lemon 28

Classic stuffed capsicum served with a rich bolognaise style tomato and meat sauce 29 (vegetarian on request)

Rabbit and chorizo cassoulet with garlic crouton 30

Macaroni with seasonal garden vegetables and kashkaval cheese 22

Mushroom stroganoff with sour cream and mash potato 22

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 30

Chicken – premium free range Maryland 27

Pork – Western Plains de-boned pork shoulder 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 42 For two 65

Seafood

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

For one 46 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

Steak potato chips, garlic mayonnaise 8

Garden Salad 7

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

Venison, root vegetable and burgundy ragout with creamy cheese spinach risoni

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 – 59 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 tomato and meat 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

Mediterranean style chicken parmigiana with prosciutto, ham, kasseri cheese & ratatouille

Lamb cutlets served with garlic mash and red wine glaze

Garlic King prawns, potato puree, lemon herb butter

Dessert - Please select from the menu