

Drinks

Dutch 75 \$11 De Lijn Gin, sparkling wine, fresh lemon juice

Cazadores Margarita \$12 choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

Melbourne Sour \$12 Naught Sangiovese Gin, lemon, bitters, egg

Bundaberg Dark and Stormy \$13 Bundaberg rum, Bundaberg ginger beer, lime

Lakeside Bramble \$13 Scapegrace Gin, lemon, Chambord

Featured Beer \$7.75 Victoria Bitters



Taste the flavors of Australia on board with regionally inspired local dishes and ingredients.

Appetizers



Steak and Beet Tartare* chopped egg, capers, gherkins

Crostini, Fresh Tomato, Basil extra virgin olive oil, aged balsamic vinegar

Tasmanian Salmon & White Fish Cake chipotle aioli

Arugula, Artichoke, Farro Salad taggiasca olive, salami

Chicken Leek Cream Soup thyme, potato

Chilled Blackberry Soup honey, cream

Daily Choice:

Jumbo Shrimp Cocktail horseradish cocktail sauce

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Vegetarian Gluten Free Non-Dairy No Sugar Added

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.



If you have a food allergy or intolerance, please inform your server before placing your order.
 *Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.
 Cheese may be non-vegetarian.

Mains



Australian Chicken Pot Pie potato, carrots, peas, cream, puff pastry

Beef Flamande* kale hodge podge, sherry roasted root vegetables, red cabbage

Sun-Dried Tomato Risotto asparagus cream, goat cheese crumbles

Sweet and Sour Chicken egg fried rice

Southern Australian Flowery Flounder * cucumber dill beurre blanc, potato fennel puree

Grilled Salmon, Three Salsas* cilantro basmati rice, roasted corn

Vegan Gochujang Veggies crispy tofu, toasted cashews, garlic fried rice

Daily Choices:

Rustic Home-Made Lasagna chunky tomato sauce, basil

New York Strip Loin, Steak Fries* garlic herb butter

Vegetable Bowl of the Day

Desserts

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie

Rhubarb Crisp vanilla ice cream

Pecan Pie Cheesecake streusel, cinnamon crumbs, tuile

Chocolate Decadence chocolate ganache, mixed berries compote

Chocolate Mousse Tart pistachio, raspberry

Cookies & Cream Sundae vanilla ice cream, chocolate cake crumbs, Oreo

Cappuccino 3.75 **Espresso** 2.75