



ENTRÉE

Soup of the Day - Served with toasted Vienna sourdough (V,GFO) **\$10**

Seafood Chowder - An array of seafood bound in a creamy white wine and dill chowder sauce served with toasted Vienna sourdough **\$16**

Garlic Bread - 3 slices of toasted garlic and basil buttered Vienna sourdough **\$7**

Cheesy Garlic Bread - Three slices of toasted garlic and basil buttered Vienna sourdough topped with a tasty and mozzarella cheese blend **\$9**

Duck Spring Rolls - Three Crispy duck spring rolls served with house dressed salad and plum sauce **\$16**

Lemon Pepper Calamari - Strips of tender squid in a light lemon pepper dusting, served with house made aioli, house dressed salad and lemon wedge (GF) **\$14**

Southern Fried Chicken Strips - Crispy southern spice coated chicken strips served with house dressed salad and chipotle aioli (GF) **\$15**

Bao Buns - BBQ Pulled pork bao buns served with spicy slaw and hot sauce aioli **\$16**



MAIN

300g Porterhouse **\$34**

300g Scotch **\$39**

Chargrilled to your liking, served with Chips and Salad or Vegetables and your Choice of Sauce : Gravy, mushroom, peppercorn, diane, creamy garlic, hollandaise or smoky BBQ

Add Seafood Sauce - Pan seared scallops and prawns in a creamy garlic sauce **\$10**

Element's Mixed Grill - Ham steak, 200g porterhouse, sausages, cajun chicken, beef pattie, tomato, portobello mushroom and onion rings, served with chips and smoky BBQ sauce **\$38**

Chicken Schnitzel - House crumbed chicken breast schnitzel served with chip, salad or vegetables and your choice of sauce **\$24**

Chicken Parmigiana - House crumbed chicken breast schnitzel topped with Napolitano sauce, shaved leg ham and cheese, served with chips, salad or veg. **\$26**

Brisket Burger - 12 hour slow cooked smoked brisket served on a toasted milk bun with crunchy slaw, bacon, smoked Warrnambool cheese and a smokey BBQ sauce. served with chips and salad **\$24**

Southern Fried Buttermilk Chicken Burger - Buttermilk-soaked chicken breast with a spicy southern coating, served on a milk bun, spicy aioli slaw, bacon and tasty cheese. served with chips and salad **\$22**

Seafood Duet - Creamy garlic prawns with tender strips of lemon pepper calamari served on steamed basmati rice with house dressed salad and aioli (GF) **\$28**

Crusted Barramundi - Barramundi fillet with a buttery lemon zest and macadamia nut crust, baked till golden brown, served on mashed potatoes, steamed greens and finished with a drizzle of hollandaise sauce **\$28**



Fish and Chips - Beer battered barramundi fillet served with chips, house dressed salad or vegetables, lemon wedge and tartare sauce **\$24**

Spaghetti Carbonara - Spaghetti bound in a creamy garlic, bacon, spring onion and egg yolk sauce with shaved parmesan and garlic bread **\$20 (GFO + \$2)**

Brisket Lasagne - Slow cooked tender brisket bound into a tomato and herb sauce, layered with pasta sheets and béchamel sauce finished with a cheesy crust, served with chips and salad **\$26**

King Prawn and Chorizo Risotto - Pan seared king prawns with chorizo, roasted red capsicum, spring onion in a creamy saffron and paprika risotto (GF) **\$26**

Vegan Risotto - A colourful mix of seasonal vegetables in a pesto infused risotto (GF, V, VG) **\$20**

Vegan Shepherd's Pie - Diced vegetables, lentils and chickpeas in a vegetable and herb sauce make this a delicious autumn meal, finished with a grilled sweet potato topping, served with vegetable chips and salad (GF, V, VG) **\$24**

Stuffed Chicken Breast - Spinach, feta and chorizo stuffed chicken breast wrapped in bacon with a creamy sundried tomato sauce, served with chips and salad or mashed potatoes and vegetables (GF) **\$26**

Chicken Fajitas - Spiced strips of chicken pan-fried with onions and capsicum, served with salsa, sour cream guacamole, cheese and flour tortillas **\$26**

Sides

Buttered Market Vegetables	\$6	Sweet Potato Fries and Aioli	\$8
Steamed Greens	\$7	Vegetable Chips and Aioli	\$9
Chips and Aioli	\$6	Garden Salad	\$6



DESSERT

Sticky Date and Ginger Pudding - Twist on an old classic, ginger is added to give this dessert a little more life, served with a Bundaberg ginger beer infused butterscotch sauce and served with vanilla bean ice cream (V) **\$14**

Nutella Fudge Pudding - Served with chocolaty Nutella fudge sauce and vanilla bean ice cream (V) **\$14**

Trio of Timboon Fine Ice Cream - A selection of the amazing ice cream that the Timboon Fine ice creamery has to offer. Made just 55km from Warrnambool using all local ingredients to create this creamy smooth ice cream (V) **\$14**

Waffle Sundae - Baked waffle topped with mint choc chip and chocolate ice creams, mixed berry compote, Chantilly cream, sprinkles and a cherry on top (V) **\$14**

Crème Brûlée - Vanilla bean crème brûlée served with lemon shortbread and mango sorbet (V,GFO) **\$14**

Chocolate Honeycomb Cheesecake - Creamy cheesecake infused with chocolate and honeycomb on a buttery biscuit base, served with vanilla bean ice cream **\$14**



KIDS MENU - All \$12

(under 12 years only)

Grilled Chicken Schnitzel with chips and vegetables, served with gravy or as a parma

Pizza - Margarita or Meatlovers

Burger - Beef pattie served on toasted roll with lettuce and tomato served with chips and vegetables

Fish and Chips - Battered or grilled Barramundi served with chips and vegetables

Spaghetti Bolognese - made with homemade bolognese and served with a slice of garlic bread

***All kids meals include a scoop of ice cream with choice of topping for dessert.**