

## ENTRÉE

<b>Bread and Dips</b> \$14 Grilled Pita Bread and Dips - spicy capsicum, beetroot, guacamole	<b>Chicken Wings</b> \$15 fried wings, coriander and sweet chili sauce
<b>Normandy Beef Sliders</b> \$15 angus pattie, cheddar cheese, caramelized onion, kewpie (3 pieces)	<b>Calamari</b> \$15 Lemon pepper calamari with aioli
<b>Burrata</b> \$18 Burrata + tomato + EVO + balsamic	<b>Baked Brie</b> \$18.50 Baked Brie + grilled bread + arugula + lemon vinaigrette
	<b>Cheesy Garlic Bread</b> \$15

## MAINS

<b>Linguine Gambari</b> \$39 grilled king prawn, garlic, chili, napolitana sauce.	<b>Roasted Turmeric Cauliflower</b> \$34 Hummus, rocket pomegranate, pita bread, honey tahini sauce
<b>Pork Panko</b> \$39 crumbed pork cutlet, grilled lemon, house`s salad, chips	<b>Beef Burger</b> \$28 double cheese, bacon & chips
<b>Chicken Caesar Salad</b> \$27 with bacon, pecorino, croutons and egg	<b>Creamy Spaghetti</b> \$28 with pancetta, mushroom and pecorino
<b>300g Rump Steak</b> \$41 Paris mash, steamed seasonal vegetables & choice of sauce: jus, peppercorn or mushroom	<b>Chicken Parmi</b> \$28 With ham, cheese, napolitana sauce and chips
<b>Fish and Chips</b> \$28 Tempura style with tartare sauce, chips & house salad	<b>Portuguese Chicken Salad</b> \$34 grilled chicken breast, heirloom cherry tomato, peach, mints, greens, EVO

## SIDES - \$14 each

Charred broccolini, goat`s cheese, toasted almond

Steamed seasonal vegetables

Steak cut chips, tomato sauce

Paris mashed potatoes

Gem Salad baby gem lettuce + pear + roasted walnut + grated parmesan cheese

## DESSERT

Vanilla Crème Brulee with mints, sugar & seasonal berries \$17

Sticky date pudding with miso caramel and vanilla ice cream \$17

Chocolate Fondant \$17

Traditional Cheeseboard – A selection of cheeses and accompaniments \$35



## Sparkling Wine

Prosecco – De Bortoli, King Valley, VIC	\$13   \$40
Prosecco Rose – De Bortoli, King Valley, VIC	\$13   \$40
Brut – Pol Rogers	\$90

## White Wine

Sauvignon Blanc – De Bortoli	\$13   \$38
Chardonnay – Fat Bastard	\$14   \$42
Semillon Off Dry – Gundog – Hunter Valley, NSW	\$13   \$38

## Red Wine

Cabernet Sauvignon – De Bortoli	\$13   \$38
Shiraz – Fat Bastard – Mendoza, Argentina	\$15   \$40
Malbec – Fat Bastard – Mendoza, Argentina	\$42

## Rose and Sweet Wines

Cabernet Sauvignon Rose – Charles Ruben Estate – Tasmania	\$14   \$42
La Boheme - Yarra Valley, VIC	\$42
Moscato, Sacred Hill – De Bortoli	\$13   \$42

## Cocktails

Margarita – Classic	\$15
Gin Spring Crush	\$18
Prosecco Aperol Spritz	\$18
Limoncello Spritz	\$18
Rose Breeze	\$25



## Beer and Cider

Asahi	\$12
James Squire 150 Lashes – Pale Ale	\$12
Capital Brewing Trail Pale Ale	\$13
Capital Brewing XPA	\$13
Capital Brewing Coast Ale	\$13
Corona	\$11
Somersby Cider – Apple	\$11

## Spirits

Absolute Vodka	\$11	Malibu	\$11
Hendricks Gin	\$13	Captain Morgan's Spiced Rum	\$12
Tanqueray Gin	\$11	Bundaberg Rum	\$10
Bombay Sapphire Gin	\$11	Diplomatico	\$13
Don Julio Blanco	\$13	Johnny Walker – Red	\$12
Jose Cuervo Gold	\$13	Johnny Walker – Black	\$14
Peach Schnapps	\$11	Chivas Regal	\$12
Cointreau	\$11	Talisker Single Malt 10YO	\$13
Cinzano	\$11	Makers Mark	\$14
Chambord	\$11	Jim Beam	\$12
Baileys	\$12		

## Soft Drinks

Tonic Water	\$6	Lemon, Lime and Bitters	\$6
Soda Water	\$6	CAN of Coke, Coke Zero, Sprite, Fanta and Solo	\$6
Ginger Ale	\$6	Apple or Orange Juice	\$6
Capi Still Bottled Water	\$10		
Capi Sparkling Bottled Water	\$10		



# Kids Menu

**\$20 with complimentary kids drink Orange or Apple Juice**

## **FISH AND CHIPS**

Battered market fish, salad, fries and tomato sauce.

## **CHICKEN BURGER**

Fried chicken, Lettuce, tomato, cheese, brioche bun, chips and tomato sauce

## **CHEESEBURGER**

Beef Pattie, lettuce, tomato, cheese, brioche bun, chips and tomato sauce

## **PIZZA MARGHERITA**

Mini pizza with tomato, cheese and salad

## **ICE CREAM – Vanilla**

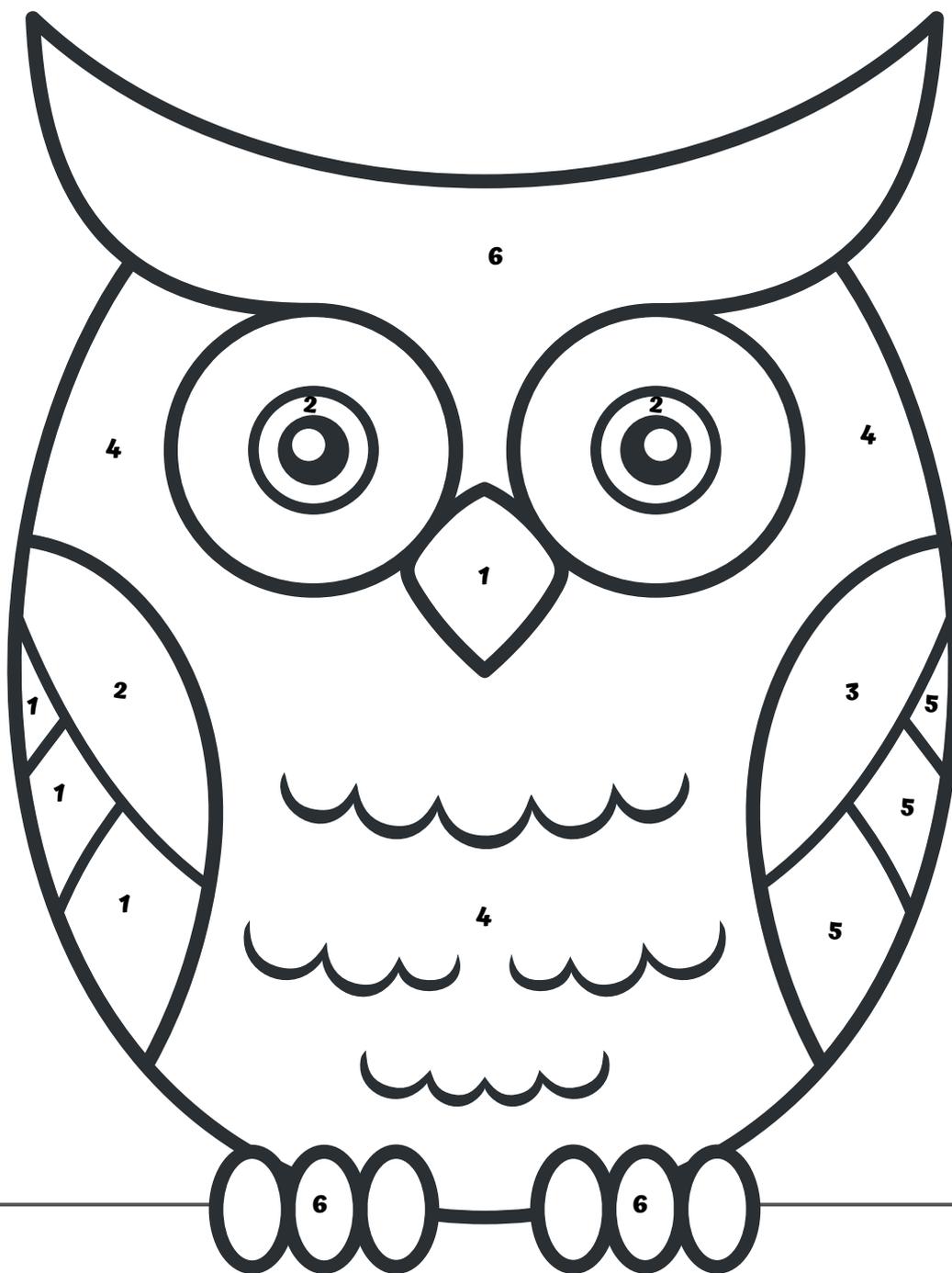
"Please let us know if you have any food allergies or special dietary needs. We take care to prepare our meals safely, but we can't guarantee there won't be traces of allergens. Your safety is important to us!"



NAME: \_\_\_\_\_

DATE: \_\_\_\_\_

# COLOR BY NUMBER



# Color by Multiplication

"Alright, legends! Time to colour your way through multiplication! Each answer gives you a new colour - the more you solve, the more your picture comes to life!  
Let's get cracking and have some fun!"

Name: \_\_\_\_\_ Date: \_\_\_\_\_

Complete the multiplication problems and color the penguin image according to the key below and your answers.

32 = Grey      35 = Orange      20 = Light Blue      40 = Green  
24 = Light Yellow      8 = Black      9 = White      16 = Teal or Dark Blue

