

# LUNCH MENU

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PLEASE PLACE YOUR ORDER AT THE BAR WITH YOUR TABLE NUMBER  
With complimentary glass of tap beer, house wine or soft drink – excludes Sunday and Public Holidays

Calamari pieces lightly coated in salt'n'pepper on a garden salad with aioli	15
Sweet chilli chicken wrap served with chips	15
Caramelised onion, pumpkin, fetta and thyme pizza	16
Thai chicken burger served with a sweet chilli mayonnaise and Asian coleslaw	15
Thai inspired beef salad with julienne vegetables	17
Chicken parmigiana served with chips and garden salad	19
Fish and chips served with a garden salad and tartare sauce	19
Open steak sandwich with bacon, tomato, caramelised onion, cheese, egg and tomato relish served with beer battered fries	17
Bruschetta, sliced fresh ciabatta bread topped with tomato, Spanish onion, fetta and basil drizzled with a balsamic glaze	15
Chorizo, parmesan and grilled vegetable frittata served with a fresh garden salad	16
Caesar salad with cos lettuce, bacon, egg, parmesan and croutons with a creamy dressing	15
	-with chicken 18
	- with prawns 22
Sweet chilli and cheese pizza with sour cream	15
Roast beetroot, hazelnut, fetta and prosciutto salad	16
Risotto with wild forest mushrooms and fresh Italian parmesan	17
Toasted B.L.T focaccia with bacon, lettuce, tomato and cheese	15

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Cnr Pleasant & Mair Streets, Ballarat VIC 3350  
Pre orders welcome

# ENTRÉE

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Garlic bread		7
House dips served with warmed Turkish bread	- tzatziki - beetroot - pesto	10
Soup of the day served with toasted ciabatta bread		9
Oysters - Natural	½ doz	15
- Kilpatrick	1 doz	28
- Pickled ginger and lemon		
Seafood tasting plate - prawns, scallops, calamari and fish goujons		25
Calamari pieces lightly coated in salt'n'pepper served with roquette and aioli		15
Prawn and scallop brochette served on jasmine rice with a creamy garlic sauce		17
Roast beetroot, hazelnut, fetta and prosciutto salad		14
Sweet chilli and cheese pizza served with sour cream		15
Honey glazed slow roasted pork belly served on an Asian inspired salad		17
Bruschetta, sliced fresh ciabatta bread topped with tomato, Spanish onion, fetta and basil drizzle with a balsamic glaze		15
Moroccan lamb cutlet served on roquette with tzatzaki	- per cutlet	8
Traditional Chinese pancake filled with duck and julienne vegetables with a dipping sauce to complement		17
Ship 2 Shore tasting plate – lamb cutlet, calamari and duck pancake		25

# MAIN COURSE

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Homemade freshly crumbed chicken breast fillet topped with chefs own Napoli sauce, ham and cheese served with salad and chips	24
Ocean fresh fish served with chips, garden salad, lemon and tartare	- Battered 24 - Grilled 25
Marrakesh spiced lamb cutlets served on a Greek Salad with tzatziki	27
Wild forest mushroom risotto with fresh Grana Pandano	24
Beef 'n'Reef porterhouse steak served on sweet potato wedges and seasonal vegetables	37
Grain fed scotch fillet served on sweet potato wedges, asparagus and roasted beetroot	34
Porterhouse steak with a fresh garden salad and beer battered fries	30
City Oval sirloin (400g) served with a fresh garden salad and fries	36
Your choice of sauce	-Mushroom -Pepper -Garlic butter -Red wine jus
Pesto and brie filled chicken breast served on pumpkin mash and asparagus	28
Slow roasted pork belly with pumpkin mash and peperonata	29
Seafood plate with market fresh fish, grilled prawn and scallop brochette, calamari and natural or kilpatrick oysters	For 1 44
served with a garden salad and chips	For 2 80

# MAIN COURSE

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Seafood paella with a medley of fresh seafood tossed with smoked paprika and saffron rice	31
Mixed grill of steak, lamb, bacon, sausage, chicken, tomato and egg with red wine jus and beer battered fries	30
Mussel Puttanesca fettucini served in a tomato based sauce with a hint of garlic, ginger, chilli and baby capers	26
Duck breast marinated in cardamon, honey and orange served on a fresh salad of beetroot, capsicum and carrot with a mild chilli dressing	30
Calamari pieces lightly coated in salt'n'pepper on a fresh garden salad with aioli and lemon	24
Wok tossed seasonal vegetables and Singapore noodles with sauce to complement, your choice of	
	- vegetarian 24
	- with seafood 30
	- with duck 30

## SIDES

Asian Coleslaw	6
Sweet potato wedges	6
Garden salad	6
Beer battered fries	6
Steamed vegetables	6
Greek salad	8

## EXTRAS

Turkish bread	4
Gravy/Jus	3
Aioli	2

# DESSERT

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Rich chocolate pudding served with a smooth chocolate ganache and double cream 10

Apple and apricot pie served with vanilla ice-cream 10

Macadamia nut praline iced soufflé with sticky brandied apricots 12

Chilled lemon delicious with double cream 10

Affogatto with frangelico, espresso and vanilla ice-cream 12

Selection of Australian cheeses served with fruit and water crackers	For 1	15
	For 2	26

Selection of homemade cakes on display in the cake fridge

Dessert wines, Port, Liqueurs and Cognac available

# KIDS MENU

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All meals \$10 (12 years and under)

Fish and chips

Minute steak and chips

Chicken strips and chips

Ham and cheese pizza

Sausages and chips

**Ice Cream & Topping \$5**

