

champ

KITCHEN & BAR

Lunch & Dinner

to start

Sourdough evoo & balsamic	4.5
Salt & Pepper Squid dill & herb mayo	18
Mushroom Arancini (3 per serve) aioli, herbs	16
5 Spice Roast Duck fine cucumber, leek, pancakes (6), hoisin	19
Two Cheese Nachos slow cooked beef mince w/ refried beans, tomato salsa, sour cream (extra - avocado salsa 5)	18

salads

Asian Chicken Salad mint, coriander, shallots, cucumber, chilli, roasted peanut, fried shallot & sweet lime dressing	21
Pearl Cous Cous & Quinoa cold smoked salmon, broccolini, walnut, spanish onion, fennel, chardonnay dressing	19
House Salad tossed mixed leaves, tomatoes, cucumber, spanish onion, red wine dressing	9

* No alteration of menu

* Ask wait staff for dietary options

sides

Chips w/ aioli	9
Sautéed Greens preserved lemon, parmesan	12

mains

Pan Fried Chicken Supreme parsnip puree, grilled asparagus, jus	27.5
King Prawns Risotto peas, chilli, garlic, fresh herbs, parmesan	24.5
Market Fish pan fried kipfler potatoes, garlic kale, caper butter	29.5
Cape Grim Rib Fillet (approx. 220gms) creamy mash, herb sautéed mushrooms, beans, jus	34
Karrage Style Chicken Burger pickles, ranch mayo, lettuce, tomato, swiss cheese, chips	19
Spaghetti slow roasted tomatoes sauce, spinach, meredith feta, fresh herbs, parmesan	23.5

dessert

Coconut Panna Cotta fresh berries salad, vanilla gelato	13
Affogato frangelico shot, vanilla gelato and espresso	14.5