

## Menu

### Breakfast Menu

Saturday, Sunday 9 - 11am

Cereal: -Nutri-Grain, sultana bran			\$6.50
Homemade toasted muesli with optional yoghurt and poached stone fruit			\$12.50
Steamed asparagus with smoked salmon, poached eggs and hollandaise sauce			\$17.50
Toast- Sourdough Rye, White high tin or multi grain with Marmalade, Vegemite, Raspberry Jam			\$6.50
2 free range Eggs cooked all Ways on two slices of toast			\$10.00
Bacon	\$5.00	Homemade Baked Beans	\$5.00
Spinach	\$4.00	Ham off the bone	\$5.00
Mushroom	\$4.00	Smoked Salmon	\$6.00
Tomato	\$4.00	Gunbower Sausage	\$4.00
Hash brown	\$3.00	Hollandaise	\$4.00
Cheese Kransky	\$5.00	Extra egg	\$3.00
Open toasted sandwich with multi grain crispy bacon avocado goat's cheese and rocket drizzled with balsamic dressing			\$14.50
Omelette with fresh ham off the bone, spinach and tasty chee			\$16.50
Pancakes with choice of:			
Lemon & sugar			\$8.50
Fresh berry compote			\$10.50
Crispy bacon & maple syrup			\$11.00

All breakfasts are cooked to order and good food takes TIME!!  
One account per table!!!

### Lunch Menu

#### Echuca farmhouse cheese

Cheese: selection of three 180g	\$24.50	Brie	Blue
Single cheese 60g	\$9.00	Triple Cream	Cheddar

Cheese is served with crackers, fresh ciabatta and grape mustard

#### Sandwiches

Turkey Club sandwich with cranberry mayo Spanish onion, crispy bacon and lettuce	\$12.50
Fresh bagel with smoked salmon, dill crème fraiche, pickled cucumber. Rocket and capers	\$16.50
Open toasted sandwich on multi grain with crispy bacon avocado goats cheese and rocket drizzled with balsamic dressing	\$14.50

#### Antipasto

Istra smallgoods pancetta with roasted red capsicum	\$9.50
Imported Italian prosciutto with Ceres pickled onions	\$9.50
Rare roast beef with rocket and seeded mustard vinaigrette	\$9.50
Smoked salmon with red onion, capers and garlic aioli	\$9.50
Marinated kalamata olives	\$7.00
Duck liver and port pate with red currant jelly	\$7.50
Grilled and marinated vegetables	\$8.50
Antipasto platter for two people	\$26.50
With cheese	\$34.50

#### Tapas

Arrancini of braised lamb and rosemary served with garlic aioli	\$9.00
Crisp silver beet patties of fetta and parmesan cheese served on a rocket salad	\$13.50
Tempura Zucchini flowers stuffed with goats cheese fetta on a rocket salad	\$14.50

Char grilled flat bread served with either; smoky baba ganoush, hummus or tomato tapenade	\$7.50 or all three \$14.50
Freshly shucked oysters served natural with lemon or with a ceviche dressing	\$3.50 each
Garlic, basil pesto and parmesan bread	\$6.50
Ceres home baked ciabatta	\$3.00

## Mains

Salt and pepper calamari with candied chilli, rocket and Spanish onion served with garlic aioli	\$19.50
Market fresh fish beer battered served with chips, salad and tartar sauce	21.50
Spaghetti of Australian Prawn tails, candiedchilli, lemon zest and fresh basil	21.00
Risotto of roasted pork shoulder, rosemary and baby spinach finished with parmesan cheese and candied apple	\$19.50
Homemade potato gnocchi tossed with chicken, roast pumpkin and spinach	\$19.50
Veal meat balls tossed with fresh fettuccine tomato sugo and basil	\$19.50
Homemade beef ragout served with potato gnocchi and a hint of chilli	\$19.50
Confit of duck Maryland roasted until crisp served with kipfler potato chips and fresh green peas cooked with baby onions and pancetta	\$24.50
Veal cotoletta, freshly breaded veal rump pan fried and served with preserved lemon mash and dressed rocket leaves	\$24.50

## Dinner

Istra smallgoods pancetta with roasted red capsicum	\$9.50
Imported Italian prosciutto with Ceres pickled onions	\$9.50
Rare roast beef with rocket and seeded mustard vinaigrette	\$9.50
Smoked salmon with red onion, capers and garlic aioli	\$9.50
Marinated kalamata olives	\$7.00
Duck liver and port pate with red currant jelly	\$7.50
Grilled and marinated vegetables	\$8.50
Antipasto platter for two people	\$26.50
With cheese	\$34.50
Garlic, basil pesto and parmesan bread	\$6.50
Ceres home baked ciabatta	\$3.00
Arrancini of braised lamb and rosemary served with garlic aioli	\$9.00
Freshly shucked oysters served natural with lemon or with a ceviche dressing	\$3.50 each
Crisp silver beet patties of fetta and parmesan cheese served on a rocket salad	\$13.50
Salt and pepper calamari salad with candied chilli, rocket and Spanish onion served with garlic aioli	\$17.50
Tempura Zucchini flowers stuffed with goats cheese fetta on a rocket salad	\$14.50
Char grilled flat bread served with either; smoky baba ganoush, hummus or tomato tapenade	\$7.50 or all three \$14.50

## Mains

Spaghetti of Australian prawn tails, candiedchilli, lemon zest and fresh basil	\$29.00
Homemade potato gnocchi tossed with chicken, roast pumpkin and spinach	\$24.50
Risotto of roasted pork shoulder, rosemary and baby spinach finished with parmesan cheese and candied apple	\$24.50
Veal meat balls tossed with fresh fettuccine tomato sugo and basil	\$24.50
Veal cotoletta, freshly breaded veal rump pan fried and served with preserved lemon mash and dressed rocket leaves	\$26.50
Double roasted duck on creamy mash with sautéed spinach and cherry jus	\$35.00
Grilled marinated chicken breast served on steamed asparagus, creamy mash and porcini mushroom jus	\$29.50
xtra sauce's Red wine jus, green peppercorn jus or porcini mushroom jus	\$3.00
Grilled market fresh fish served on sautéed spinach with Kipfler potato chips and sauce vierge	\$33.00

Dry aged Gunbower steaks served with blackened broccoli, scallop potato and your choice of seeded, French or hot English mustard,

Porterhouse 300g	\$37.00
Rump 350g	\$35.00
Eye fillet 250g	\$39.50
Rib eye steak for two 700g+	\$65.00

## Sides

Mixed leaves salted ricotta and chapman hill extra virgin olive oil	\$7.50
Chips with garlic aioli	\$7.00
Creamy mash potato	\$7.00
Steamed broccoli tossed in butter	\$8.00

## Dessert

Baked lemon tart with double cream	\$13.50
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Saffron and cinnamon poached pear with syrup and double cream	\$13.50
Apple tarttatin with vanilla bean ice cream	\$13.50
Three cheese plate with poached quince and crackers	\$24.50
Affogato with your choice of Frangelico or Kahula	\$13.50
Assorted cakes available on display	vary

## Tea and Coffee

### Café Romeo Coffee

Café Latte	\$3.80
Cappuccino	\$3.80
Espresso Short	\$3.30
Espresso Long	\$3.80
Macchiato Short	\$3.30
Macchiato Long	\$3.80
Iced Coffee	\$4.80
Hot Chocolate	\$4.80
Iced Chocolate	\$4.80

### Pots of Tea

English Breakfast	\$3.80
Earl Grey	\$3.80
Green Tea	\$3.80
Peppermint Tea	\$3.80

## Dessert wines

Campbell's Tokay	\$6.50
Campbell's Muscat	\$6.50
2008 Sticks Botrytis Semillon	\$6.50
Port Vintage	\$7.00
Port Tawny	\$7.00
Cape Horn Late Picked Marsanne	\$7.00

OPEN 10am til late Monday to Saturday

° coffee all day ° morning & afternoon tea ° lunch ° tapas all day til late ° restaurant ° functions