



# DINNER

## To Share

Garlic Bread 8                      With cheese 12

Oven baked Tomato & Capsicum Batard served with virgin olive oil, balsamic vinegar and butter.  
Half 6                      Full 12

Bruschetta Of The Day served on toasted Turkish bread. 12

Antipasto Plate - a selection of meats, cheese, marinated vegetables & olives with toasted breads.  
24

Trans Tasman White Bait served with rocket, aioli, olive tapenade, lemon & toasted Turkish bread.  
16

Hors D`oeuvre s - Peking duck crepe 6    Saganaki 6    Onion feta pumpkin puffs 5  
Tapas chicken drums 5    Oyster shooter 5/13    Pita and dip 5

## Choice of sides 7 ea

Smashed chat potatoes with rosemary salt & aioli -    Cauliflower gratin -    American coleslaw

Grilled eggplant & chilli salad -    Beetroot salad -    Roasted Root Vegetable -    Garden Salad



## **To Follow**

Chicken Parmagiana with vegetables <b>or</b> salad & fries *	26
Chicken Breast, Prawns & Avocado on a medley of roasted vegetables, spinach & watercress with a garlic cream.	35
Pan Fried Duck Breast on a spiced pumpkin, quinoa, walnut & baby spinach salad with a spicy cranberry sauce.	30
Red Thai Pumpkin & Chickpea Curry with steamed rice & roti bread.	23
Fish of the day in crispy beer batter with vegetables <b>or</b> salad & fries.	26
Grilled Atlantic Salmon served on a warm nicoise salad of potato, cherry tomatoes, green beans, poached egg & hollandaise sauce.	29
Pork Belly infused with orange and coriander , caramelized potato & snow peas	28
Lemon Pepper Calamari on a salad of mixed greens, beets, orange, pickled cucumber & daikon with a ginger citrus dressing.	25
Lamb Shoulder slow cooked with a greek salad, pita bread & housemade tzatziki	27
Black Pepper Sausages grilled , mash potato, hickory smoked bacon, caramelized onions & green pepper sauce.	25



Beef Cheeks slow cooked in red wine, cream, mushroom and onion served on creamy mash & roasted root vegetables.

27

**STEAKS** - AGED ON THE PREMISES FOR 8 WEEKS -

CHARGRILLED TO YOUR LIKING

WITH FRIES AND A SIDE OF YOUR CHOICE

Porterhouse - 300gms

33

Scotch Fillet - 350gms

36

*Sauces - garlic butter, gravy, mushroom or green pepper - \$ 2*

Mediterranean Vege Stack with grilled halloumi, egg plant, caramelized onion, capsicum, pumpkin, zucchini, mushroom & yoghurt on a potato rosti

26

Roasted Butternut Pumpkin & Cous Cous salad with chickpea, feta, pine nuts tossed with coriander & spinach leaves with a Moroccan dressing.

18

KIDS MENU		10 YEARS AND UNDER	
Cheese burger & chips	All	11	
Chicken, chips and salad			
Fish, chips and salad			
Spaghetti bolognaise			
DESSERT	Ice cream - with topping & sprinkles	6	



## **To Finish**

13

Chocolate & Macadamia Brownie and vanilla bean ice cream.

*Beer Match La Sirene Praline taster ( choc flavour sensation)*

Ice Cream Sundae –Timboon ice creams served with fresh cream, chocolate & crushed nuts.

Sticky Date Pudding - with butterscotch sauce & served with cream.

Mille Feuille – layers of crisp filo pastry layered with apples, marscarpone & cream covered with an almond praline, drizzled with a toffee sauce.

Meringue nest- with cream & topped with berries. (GF, can be DF)

Cakes	Italian raspberry, lemon curd & meringue	11
	Berry Ricotta	11
	Toblerone cheesecake ( very rich)	11

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Web Dinner Menu version may change without notice