MAIN

Pippies Seafood Platter
For 1 person 60.00
For 2 people to share 117.00
Crisp beer battered fish of the day, natural oysters, king prawns, crumbed squid, garlic & chili mussels, thick cut chips, green salad & cocktail sauce

Roasted Barramundi Fillet
Served with lemon and spring onion risotto, pea puree', grilled tiger prawns. gf
53.00

King George Whiting fillets
Crumbed Whiting fillets served with pea puree', celeriac remoulade & tartar sauce. gf
55.00

Eye Fillet Steak
Served With Potato Pave', broccolini and red wine reduction gf
59.00

Pan Roasted Duck Breast
With butternut pumpkin puree' broccolini, pickled blackberries, #
hazelnuts and reduction sauce.
52.00

Seafood Linguini
Black mussels, prawns, calamari & scallops with chili, garlic, white wine, #
cherry tomatoes, lemon & parmesan cheese.
48.00

Pan Roasted Chicken Breast
Served with pave' potato, cauliflower cream, seasonal green vegetables & Cider jus. gf
42.00

SIDES

Broccolini with parmesan & lemon oil	16.00
Honey caramelized carrots with roasted hazelnuts	16.00
Fried Chat potatoes with sea salt & rosemary	14.00
Garden Salad	14.00
Bowl of chips with aioli	10.00

Customers are advised, due to high costs of doing business on public holidays, a surcharge of 15 % will apply to all accounts

Starters

Grilled Flatbread with hummus & pickled radishes
19.00
Char grilled sour dough, with dukkah, olive oil & balsamic
14.00
Warm Turkish roll, served with whipped sundried tomato butter
12.00

Entrée

Abalone
Local Port Fairy abalone, served with mandarin,
toasted macadamia nuts, daikon & honey dressing. gf
29.00

Pan Seared Scallops
Prosciutto wrapped scallops with cauliflower cream,
apple, raisin and caper vinaigrette. gf
26.00

Crayfish Risotto
With orange, basil and parmesan cheese. gf
entrée 36.00 main 58.00

Spinach and Ricotta Tortellini
Served with pumpkin puree, baby spinach, hazelnuts & parmesan. v
24.00

Oysters
6.00 each gf

Natural, with mignonette dressing, shallots, black pepper & champagne vinegar

Kilpatrick, with Bacon and spicy black sauce

Drunken, with Timboon limoncello & citrus

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V - vegetarian gf - gluten free # - can be made gluten free
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Dessert

Strawberry Pannacotta
Vanilla bean pannacotta with macerated strawberries & strawberry sorbet gf
19.00

Mango & Passionfruit Cheesecake
Served with meringues and passion fruit sorbet.
19.00

Warm Chocolate Fondant
Served with vanilla bean ice cream and chocolate sauce.
19.00

Sticky Date Pudding
With butterscotch sauce, caramelized banana and salted caramel ice cream.
19.00

Pippies Mess gf Dairy free
Passionfruit & raspberry sorbet, fresh berries, meringue & raspberry coulis.
19.00

"Affogato"
Espresso, Frangelico or Baileys, vanilla ice-cream, caramel sauce & meringues
22.00