



CHARDONNAY LODGE AUTUMN MENU

Oysters

Natural	½ Dozen/Dozen	(gf)	\$16.00/\$28.00
Kilpatrick	½ Dozen/Dozen	(gf)	\$18.00/\$30.00
Panko Crumbed with Wasabi Dressing	½ Dozen/Dozen		\$20.00/\$35.00

Starters and Tapas

Warm Crusty Cob served with Balsamic Vinegar Olive Oil and Dukkah			\$6.00
Garlic Cob			\$5.50
Soup of the Day with crusty bread			\$12.50
Sizzling Garlic Prawn Hot Pot w Chilli and Garlic (6)		(gf)	\$18.00
Olives, Warmed Marinated Mushrooms, Grilled Haloumi & Chorizo		(gf)	\$15.00
Arancini Balls w spicy capsicum puree (3)			\$15.00
Tomato Bruschetta served on Warm Olive Bread and Balsamic Glaze (v)			\$15.00
Chorizo, Garlic and Cheese Croquettes (3)			\$15.00

Casual Eats

Fish, Chips & Salad (Local Beachport Gummy Shark) Tartare Sauce			\$24.00
Calamari, Chips & Salad with Tartare Sauce			\$24.00
Panko Crumbed King Prawns with Chips and Salad (6)			\$24.00
Chicken Parm with chips & salad or seasonal vegetables			\$24.00
Half Serve Chicken Parm			\$18.00
Beef Burger with Bacon, Onion, Cheese, Salad & Chips			\$15.50
Crumbed Chicken Burger with Lettuce, Mayo & Chips			\$15.50

Mains

<i>Cape Grim Grass Fed Scotch Fillet Steak served with Seasonal Vegetables</i>	(gf)	\$39.00
Sauces: Mushroom, Pepper, Traditional		\$3.50
<i>Frenched Lamb Cutlets with seasonal vegetables</i>	(gf)	\$30.00
<i>Beef and Shiraz Pot Pie with chip & salad or vegetables</i>		\$30.00
<i>Crispy Skinned Chicken Breast with Lemon and Thyme Butter Sauce served with steamed seasonal vegetables</i>	(gf)	\$30.00
<i>Wild Caught Atlantic Salmon with Hollandaise Sauce and Asian Greens</i>		\$30.00

Platters

<i>Grazing Platter for 2 - Selection of cured meats, Limestone Coast Cheeses, Olives and Pate served with warmed baguette and lavosh</i>		\$40.00
<i>Seafood Platter - Crumbed Fish, Fresh Oysters & Kilpatrick, Fresh Prawns Crumbed Calamari, chips and salad, house Tartare Sauce</i>	for 2	\$55.00
<i>Seafood Platter for 1</i>		\$30.00

Desserts

<i>Sticky Date Pudding with Butterscotch Sauce, Vanilla Ice Cream</i>		\$12.00
<i>Citrus Tart with berry coulis and Vanilla Ice- Cream</i>		\$12.00
<i>Churros with Warm Caramel Sauce and Vanilla Ice-cream</i>		\$12.00
<i>Traditional Plum Pudding with Vanilla Custard</i>		\$12.00
<i>Selection of 4 Petite Desserts – Banana Éclair, Vanilla filled Profiterole, Vanilla Slice, Chocolate Coated Profiterole</i>		\$12.00
<i>Cheese Plate for 2 – assorted soft and hard cheese, nuts & lavosh</i>		\$20.00
<i>Affogato with your favorite liqueur (shot of espresso coffee, ice cream & liqueur)</i>		\$15.00



Children's Menu - \$10.00

Homemade Crunchy Chicken Bites with chips and salad or vegetables

Mini Ham & Cheese Pizza with chips

Fish & Chips & Salad

Vanilla Ice-cream with strawberry/chocolate topping and sprinkles

\$5.00