

APPETIZERS / MEALS TO SHARE

Taramasalata Dip (G/D/E) with Sumac, olive oil and garlic focaccia	12.00
Dumplings (3) (G/E) chicken dumplings served with a soy dressing	12.00
Spring rolls (3) (G/D/E) (chicken & coriander) spring rolls with nuoc nam dressing	12.00
Meat balls (3) (G/D/E) with roasted tomato sugo and garlic focaccia	12.00
Croquettes (2) (G/D/E) Chorizo sausage, potato and Manchego cheese croquettes with lime aioli	12.00
Natural Oysters freshly shucked with classic French mignonette dressing	(1/2 doz.) 19.00 (Doz.) 32.00
Soup - Homemade soup of the day	11.00

MAIN MEALS

Calamari (G/N) - fried calamari with fresh orange, pickled fennel, olive and soft rocket salad with lime aioli	22.00
Vegetarian Tagine (D/G) - vegetable tagine with buttered cous cous, dates, dried apricots, coriander yoghurt and fragrant herbs	20.00
Gnocchi (G/E/D) - House made saffron gnocchi with slow cooked veal ragu, peppers and green olives topped with shaved truffled Pecorino cheese	22.00
Kooyong's Club Sandwich (G/E) - Grilled sourdough bread with crumbed chicken schnitzel, Italian coleslaw, aioli and beer battered fries	20.00
Angus beef salad (D/G/E) - Grilled Angus beef with roasted baby beets, kipfler potatoes with horseradish mayonnaise, watercress and toasted pangrattato	21.00
Caesar salad (G/E) with pancetta and white anchovies topped with a poached egg with grilled chicken	16.00 19.00
Porterhouse (G/N) - Wood grilled 300g Gippsland grass fed porterhouse served with steamed baby beans, café de Paris butter, beer battered chips and red wine jus	33.00
Fish of the Day (E/D) - Pan roasted fish of the day with potato skordalia, watercress, artichokes and Spanish white anchovies	31.00
Battered fish (G/E/N) - with house made tartare, lemon, beer battered chips and a salad of baby cucumbers, avocado, tomato and sumac	25.00
Bistro burger (G/E/D/N) - beef pattie, bacon, fried egg, beetroot, cheese, tomato, onion jam, lettuce in a brioche bun served with fries	22.00
Chicken Parmagiana (G/E/D/N) - topped with smoked ham, cheese, and tomato Napoli sauce served with fries & green salad	22.00
Fish pie (G/D/E) - fish pie with a leek, fennel, tarragon and caper velouté, mixed seafood and puff pastry, served with Paris mash and sautéed spinach	28.00

Contains: **Gluten (G)** **Nuts (N)** **Egg (E)** **Dairy (D)**

Please advise wait staff of any allergies or intolerances as some dishes can be altered to suit.

SIDES DISHES

Kooyong famous fries (G)	6.00
Crushed potato with lemon and herbs (D)	8.00
White radicchio, watercress, avocado and cucumber salad with traditional balsamic dressing	8.00
Greek Salad (D)	8.00
Seasoned potato wedges with sour cream and sweet chilli sauce (G/D)	7.00
Steamed vegetable of the day (D)	8.00

CHILDREN'S MENU (All children's meals include a soft drink & a bowl of ice-cream) 13.50

- Pizza** - BBQ chicken and pineapple pizza (G/D)
- Burger** - Cheese burger with gruyere cheese, chutney and aioli with fries (G/E)
- Fish** - mini battered or grilled fish with fries & salad (G)
- Spaghetti bolognese** (D/G)
- Steak** - Minute steak with fries and salad (G)
- Pasta** - Macaroni and cheese (G/E/D)

DESSERTS

Flourless cake (D/E/D) - warm flourless coconut and pineapple cake with passionfruit and pineapple salad and vanilla cream fraiche ice cream	13.00
Pecan Pie (G/N/E/D) - served with vanilla ice cream, clotted cream and maple syrup	13.00
Banana Split (D/N/E/G) - chocolate, banana and salted caramel ice cream with caramelized bananas, almond praline, crispy tuille and warm chocolate fudge sauce	13.00
I/C & Sorbets (G/E/D) - Selection of ice cream and sorbets with filo pastry tuille biscuit	13.00
Cheese (D/N/G) - Selection of seasonal cheeses, served with quince paste, lavosh biscuits, fruit and nut roulade and fresh berries	17.00

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DESSERT WINE

2011 Domaine de la Pigeade
- Muscat de Beaumes de Venise Rhone Valley, France 8.50 gls (90ml) / 34.00 btl (375ml)

The Muscat a petits grains is the main grape variety used in this tiny wine region, which produces wines with finesse and character. During the fermentation process, grape spirit is added for a light fortification, retaining as a result, all its natural grape sugars. The wine produced displays freshness and vibrancy with aromas of pear and verbena. The palate is rich yet restrained with notes of glacéed fruits, pear and a touch of candied ginger, leading to a big and flourishing finish.

LIQUEUR COFFEE

Mexican Coffee - Kahlua	Irish Coffee - Irish Whiskey or Baileys	8.50
Jamaican Coffee - Tia Maria	Italian Coffee - Galliano	