# Taperbark Restaurant

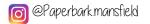
# **STARTERS**

	OCACCIA (v)		\$7	
	ntry bakehouse focaccia bread fill rbs and house made butter		\$1.	
CROQUET LEEK AND I CHIPOTLE A	Milawa cheese croquettes, served w	ith smoked	\$13	}
Braised Le	i <mark>Balls (v)</mark> ek, baby spinach and parmesan, stufi a cheese served with a spiced bbq r	ED WITH	\$14 M\$	524
	I CROUTE SHREDDED CHICKEN BREAST SERVED OI WITH A HINT OF TABASCO	n Crispy	\$13	}
	<b>Pepper Calamari (gf)</b> Pineapple cut calamari served with Salad		\$18	}

(V) = VEGETARIAN (GF) = GLUTEN FREE

Please order all meals at the kitchen counter and beverages from the bar. Members receive a further \$2.00 discount off your main meal (excludes kids and seniors meals).

ASK US HOW YOU CAN BECOME A MEMBER.



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# **MAINS**

CHICKEN SCHNITZEL FRESH CRUMBED CHICKEN BREAST, SERVED WITH CHIPS AND SALAD	\$20
GRAVY, MUSHROOM SAUCE , PEPPERCORN OR GARLIC BUTTER	\$2.
<b>Chicken Parma</b> Fresh Crumbed chicken breast, ham, napoli sauce and mozzarella cheese. Served with chips and salad	\$24
HALLOUMI SALAD (v) (GF) FRIED AUSTRALIAN HALLOUMI ON A FRESH GARDEN SALAD ADD CHICKEN BANGERS AND MASH (GF) BEEF AND LAMB SAUSAGES SERVED WITH CREAMY MASHED POTATO, VEGETABLES AND CARAMELISED ONION GRAVY	\$22 \$6 <b>\$24</b>
Roast Of The Day (gf) Roast of the day served with roast vegetables and gravy *See specials board	\$24
SPAGHETTI AND MEATBALLS Housemade meatballs in a rich napoli sauce	\$24
CHICKEN AND BACON CARBONARA DICED CHICKEN BREAST WITH SMOKED BACON AND A GARLIC CREAM SAUCE	\$26
Orecchiette ragu slow braised beef and pork ragu, baby spinach, rich peperonata sauce, orecchiette pasta and Parmesan cheese	\$26
SPINACH AND RICOTTA RAVIOLI (M) YARRA VALLEY RAVIOLI SERVED IN A ROSÉ SAUCE WITH CHERRY TOMATOES, BABY SPINACH AND A HINT OF CHILLI	\$27

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## **MAINS**

Burgers Venison- Yarra Valley venison, Milawa Chèvre, Blackberry relish, lettuce, tomato, pickles and pickled Onion. Served on a toasted damper roll with curly fries	\$24
Halloumi (v) - Fried Australian Halloumi, Chipotle aioli, Lettuce, tomato, onion and pickles. Served on a toasted Damper roll with curly fries	
Alpine Beef- Alpine butchery beef, spiced barbecue relish lettuce, tomato, and pickles. Served on a toasted damper roll with curly fries	
FISH AND CHIPS BEER BATTERED FLATHEAD TAILS SERVED WITH CHIPS AND SALAD	\$25
Milawa Chicken (gf) Chicken breast stuffed with Milawa Chèvre Cheese and Sundried Tomato Served with smashed Garlic Potato, broccolini and a brown onion Glaze	\$32
Porketta (gf) Rolled pork belly, stuffed with fresh herbs and spices, Served with fried sprouts, buttered potatoes, caramelised Onion and seeded mustard gravy	\$32
Porterhouse Steak (gf) 350g 12-hour slow roasted porterhouse steak. Served with chat potatoes, baby carrots and red wine jus best served medium-rare	\$36

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SIDES \$5.50 (V) (GF)

GARLIC AND ROSEMARY ROAST POTATOES

Seasonal Roast Vegetables

GARDEN SALAD

PAN-FRIED BRUSSELS SPROUTS

Shoe string fries Small \$3.00 Large \$5.50

DESSERTS - SEE SPECIALS MENU



## **SENIORS**

Croquettes (n) Leek and Milawa Cheese Croquettes, served with smoked Chipotle Aioli	\$13
<b>Arancini Balls (v)</b> Braised Leek, baby spinach and parmesan, stuffed with mozzarella cheese served with a spiced bbq relish	\$14
<b>Salt and Pepper Calamari (gf)</b> Pan-fried pineapple cut calamari served with a garden salad	\$18
Spaghetti & Meatballs House made meatballs in a rich napoli sauce	\$18
FISH & CHIPS BATTERED FLATHEAD TAILS WITH CHIPS, SIDE SALAD AND TARTARE SAUCE	\$18
Porterhouse Steak-175G (gf) Grilled porterhouse steak served with chips and salad and red wine jus	\$18
Bangers and mash (gf) Beef and lamb sausages served with creamy mashed potato, vegetables and caramelised onion gravy	\$18
Roast of the day (gf) Please see the specials board for today's roast. Served with vegetables and gravy	\$18

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