



CHARDONNAY LODGE

SUMMER 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 and Olive Oil			\$5.50
Garlic Cob			\$5.50
Sizzling Garlic Prawn Hot Pot w Chilli and Garlic		(gf)	\$18.00
Olives, Warmed Marinated Mushrooms, Grilled Haloumi & Chorizo		(gf)	\$15.00
Arancini Balls w spicy capsicum puree			\$15.00
Tomato Bruschetta served on Warm Olive Bread and Balsamic Glaze (v)			\$15.00
Satay Chicken Skewers served on a bed of rice			\$18.00

Casual Eats

Fish & Chips & Salad (Local Beachport Gummy Shark) Tartare Sauce			\$22.00
Calamari, Chips & Salad with Tartare Sauce			\$22.00
Beef and Shiraz Pot Pie with chip & salad or vegetables			\$24.00
Frenched Lamb Cutlets on Pea Smash and seasonal vegetables		(gf)	\$24.00
Chicken Parmi with chips & salad or seasonal vegetables			\$24.00
Half Serve Chicken Parmi			\$18.00
Beef Burger with Bacon, Onion, Cheese, Salad & Chips			\$15.00
Crumbed Chicken Burger with Lettuce, Mayo & Chips			\$15.00

Mains

<i>375 gram Cape Grim Grass Fed Scotch Fillet from Tasmania served with Seasonal Vegetables</i>	<i>(gf)</i>	<i>\$39.00</i>
Sauces: Mushroom, Pepper, Traditional		\$3.50
<i>Crispy Skinned Chicken Breast with Lemon and Thyme Butter Sauce served with steamed seasonal vegetables</i>	<i>(gf)</i>	<i>\$30.00</i>
<i>Wild Caught Atlantic Salmon with Hollandaise Sauce and Asian Greens</i>		<i>\$30.00</i>
<i>Pan fried Snapper served with a Citrus Infused Salad</i>	<i>(gf)</i>	<i>\$30.00</i>

Platters

<i>Grazing Platter for 2 - Selection of cured meats, Limestone Coast Cheeses, Olives and Pate served with warmed baguette and lavosh</i>		<i>\$40.00</i>
<i>Seafood Platter - Crumbed Fish, Fresh Oysters & Kilpatrick, Fresh Prawns Crumbed Calamari, chips and salad, house Tartare Sauce</i>	<i>for 2</i>	<i>\$50.00</i>
	<i>for 1</i>	<i>\$28.00</i>

Desserts

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

Children's Menu - \$10.00

<i>Homemade Crunchy Chicken Bites with chips and salad or vegetables</i>		
<i>Mini Ham & Cheese Pizza with chips</i>		
<i>Fish & Chips & Salad</i>		
<i>Vanilla Ice-cream with strawberry/chocolate topping and sprinkles</i>		<i>\$5.00</i>