

# *The Après Lounge*

Rustic Artisan Cuisine

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## ENTRÉE

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|---|---------|
| 1. Home Baked Garlic Bread  | \$6.50  |
| 2. Hearty Vegetable Minestrone Soup W. Pane Di Casa                                 | \$12.00 |
| 3. Smoked Local Trout & Shrimp Chowder W. Pane Di Casa                              | \$16.00 |
| 4. Clay Pot Spanish Garlic and Chilli Prawns W. Chorizo, Zucchini & Pane Di Casa    | \$20.00 |
| 5. Homemade Potato Gnocchi Sautee w. Gorgonzola Sauce + Bush Herbs                  | \$15.50 |
| 6. Crispy Fried Calamari Served W. Chef's Garden Salad & Garlic + Lemon Myrtle Mayo | \$17.50 |

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## MAINS

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| 1. Roast Vegetable + Fetta Lasagne Served W. Chef's Garden Salad           | \$17.50 |
| 2. Char-grilled Vegetable + Polenta Stack w. Gorgonzola Sauce              | \$17.50 |
| 3. Duck Breast On Herb Risotto Served W. Sherry Caramelized Pear           | \$34.00 |
| 4. Poussin w. Creamy Roast Garlic Mash + Greens                            | \$26.00 |
| 5. Beef Cheeks Slow Cooked In Cider served with Potato Gnocchi             | \$28.00 |
| 6. Sautéed Gippsland Porterhouse Steak (350g) Chasseur Sauce & Ratatouille | \$34.00 |
| 7. Chef's Spaghetti Bolognese  | \$17.50 |
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## SALADS

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| 1. Greek Salad                                     | \$8.00  |
| 2. Chef's Garden Salad                             | \$7.00  |
| 3. Quinoa – Orange + Roast Pumpkin W. Walnut Salad | \$10.00 |

## DESSERTS

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|-----------------------------|---------|
| 1. Quinoa & Coconut Pudding | \$8.00  |
| 2. Tiramisu                 | \$8.00  |
| 3. Sticky Date Pudding      | \$8.00  |
| 4. Cheese Platter for 2     | \$20.00 |

## KIDS MENU

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| 1. Fish & Chips                                      | \$8.00 |
| 2. Chicken Nuggets W. Chips                          | \$8.00 |
| 3. Spaghetti Bolognese                               | \$8.00 |
| 4. Bowl of Vanilla Ice-cream w. Choc Sauce/Sprinkles | \$5.00 |

## APPERTISERS [3PM-6PM]

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|---|---------|
| 1. Mexican Cheese Quesadilla  | \$6.50  |
| 2. Antipasto Platter for 2<br><i>(Grilled Veggies, Olives, Cheeses, Dip, Tuscan Frittata, Homemade bread)</i> | \$18.00 |
| 3. Trio of Dips with fresh bread  | \$12.00 |
| 4. Cheese Platter for 2   | \$20.00 |