

fish bowl

Entrée

Fresh Oven Baked Breads

Your Choice of either

Herbed Ciabatta >>>> \$6

Garlic Bread >>>> \$6

Sweet Chili Foccacia >>>> \$7

Soup Du Jour >>>> \$9

Chef's choice served with crusty bread.

Seafood Chowder >>>> \$12.50

A creamy but light seafood soup filled with fresh fish morsels, saffron, local chardonnay and topped with fresh chives

Tuscan Tenderloin Chicken >>>> \$13

Tender chicken pieces wrapped in fresh sage and pancetta, served on a lightly dressed roquette salad

Teriyaki Beef >>>> \$15

Aged Angus beef marinated and tossed in a hot wok with fresh Asian greens and black sesame

Scallop brochette >>>> E: \$15.50 M: \$31

The freshest of scallops skewered and wrapped in bacon, lightly seasoned with lemon and lime, rice pilaf with creamy garlic and white wine sauce

Lemon Scented Rock Salt and Sichuan Pepper Squid >>>> E: \$15 M: \$30

This fantastic dish of Bass Strait squid is crusted in a Sichuan pepper and served on a spinach salad 'a la Grecque' topped with fresh herb and lemon aioli

Green Chili Lime Garlic Prawns >>>> E: \$16 M: 32

Tiger Prawns tossed with fresh chili, lime and garlic, served on jasmine rice and fried shallots

Fresh Oysters

Natural 1/2 doz >>>> \$12.50 1 doz >>>> \$22

Kilpatrick 1/2 doz >>>> \$16 1 doz >>>> \$26

Bloody Mary Oyster Shot >>>> \$3.50 per shot min 2 shots



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Fish Bowls Classic Caesar salad with the lot >>>> \$13

Main

Grain fed Chicken Fillet >>>> \$28

Tender grain fed chicken breast, seasonal vegetables with creamy white wine, avocado and a plum sauce

Kangaroo Fillet >>>> \$29

Kangaroo fillet rubbed with desert Cajun rub, grilled to your liking on a potato roesti and spiced Illawarra plum sauce.

Char Siu Lamb Cutlets >>>> \$32

Chinese Barbeque style lamb, served with Raspberry Pinot Sauce and bedded with rosemary roasted potato

Crocodile Fillet >>>> \$35

Marinated in a mixture of olive oil, garlic, lemon myrtle, and rainforest seasoning, grilled to perfection and served on a tomato and basil risotto

Oriental Crusted Tuna >>>> \$30

Rare grilled surrounding a spiced eggplant tart, napped with an infused pepper juice.

Fish Bowl Crispy Baked Snapper >>>> \$45

A selection of all our freshest seafood and our crispy pinky snapper, all together in one fantastic platter A true seafood lover's delight

Grilled Wild Barramundi >>>> \$30

Served with chili and lemongrass ratatouille on top of a coconut rice pilaf.

Eye fillet of beef >>>> \$32

Eye fillet of beef cooked to your liking finished with our chef's sauce of the day

High Country Rib Eye Steak >>>> \$35

Cooked to your liking, with chili onion jam, red wine jus on a Stilton and root vegetable mash

Wild Fish of the Day >>>> \$28

Served with lemon, lime, Semillon butter sauce on herbed butter potato and vegetable mélange



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Dessert

Mini Pavlova >>>> \$10

With mascarpone cheese and mix berry compote.

Flourless Chocolate Hazelnut Cake >>>> \$10

With King Island cream and raspberry couli

Apple and cinnamon crepes >>>> \$10

With King Island cream and vanilla ice cream

House made sticky date pudding >>>> \$10

Served with warm butterscotch sauce and double cream

Trio of Sorbet >>>> \$10

On orange lemon sauce and citrus segments

Chocolate Nougat Spring Roll >>>> \$10

Served with roasted coconut ice-cream

Cheese Platter >>>> \$15

A selection of Bio Dynamic Cheese with fruit nuts and rice crackers.

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To finish the evening with

A selection of teas from tinnings

\$3.50

Short black, cappuccino, café latte, flat white, long black, macchiato

\$3.50

Liqueur coffee selection

Irish coffee \$9.50

Jamaican coffee \$9.50

Café de Paris \$10.50



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Roman coffee \$9.50

BEER

Crown Lager	6.5
Victoria Bitter/Carlton Draught	5.5
James Boag's Premium	6.5
Cascade Premium Lager	6.5
Cascade Premium Light/Hahn Premium Light	5.0
Asahi Super Dry	8.0
Stella Artois	8.0
Heineken	7.0
Corona	7.5
Becks	7.5
Millers	8.0

Classic Cocktails and New Favourites

Cosmopolitan	15.0
Fruit Daiquiri	15.0
Kaparoska Cap	14.0
Margarita	15.0
Martini	16.0
Mimosa	16.0
Sapporo Slipper	15.0
Toblerone	15.0
Mai Tai	16.0

or ask your waiter to make your favorite cocktail



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Sparkling

NV	Thorn-Clarke Sandpiper Chardonnay	Barossa Valley, SA	6.0	25.0
NV	Ninth Island	Tamar River, Tas		41.0
2000	Blue Pyrenees Cuvee Riche	Pyrenees, Vic		57.0
NV	Louis Roederer Brut Premier	Champagne, France		125.0

Riesling

2005	Plantagenet	Mt Barker, WA		31.0
2005	Mitchell Watervale	Clare Valley, SA	7.0	33.0
2004	Pipers Brook	Pipers Brook, Tas		42.0

Sauvignon Blanc

2005	Norfolk Rise	Mt Benson, SA		26.0
2005	Katnook Founders Block	Coonawarra, SA		32.0
2005	Voyager Estate Sauvignon Semillon	Margaret River, WA		34.5
2005	Catalina Sounds	Marlborough, NZ	7.5	35.0
2005	Hunter's	Marlborough, NZ		37.0
2004	Domain Christian Salmon	Sancerre, France		58.0

Chardonnay

2004	Sticks	Yarra Valley, Vic	6.5	26.0
2004	Shelmerdine	Yarra Valley, Vic		34.5
2004	Garry Crittenden	Mornington Peninsula, Vic		38.0
2002	Louis Jadot Bourgogne Blanc AC	Burgundy, France		43.0
2003	Dalwhinnie	Pyrenees, Vic		64.0

Other Whites

2005	Chestnut Grove Verdelho	Manjimup WA	7.0	32.0
2005	Ninth Island Pinot Grigio	Tamar Valley, Tas		32.0
2005	Shelmerdine Viogner	Heathcote, Vic		34.5
2005	Pipers Brook Pinot Gris	Pipers Brook, Tas		42.0
2005	Keith Tulloch Semillon	Hunter Valley, NSW		43.0

Rose

2005	Pinnochio Rosato Mornington	Peninsula, Vic		25.0
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Dessert Wines

2005	Hollick The Nectar	Coonawarra, SA		33.0
2005	Cookoothama Botrytis Semillon	Robinvale, NSW		29.0

Local Wines/ Geelong

2004	Kurabana Vintage Brut			42.0
2004	Scotchmans Hill Chardonnay			43.0
2004	Provenance Chardonnay			44.0
2005	Provenance Pinot Gris			44.0



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2003 Bannockburn Chardonnay 70.0

Pinot Noir

2004 Diamond Valley Blue Label Yarra Valley, Vic 39.0
2004 Garry Crittenden Mornington Peninsula, Vic 38.0
2002 Louis Jadot Bourgogne Rouge AC Burgundy, France 54.0
2004 Quartz Reef Central Otago, NZ 55.0

Merlot

2004 Sticks Yarra Valley, Vic 30.0
2003 Katnook Founders Block Coonawarra, SA 7.0 32.0
2004 Stefano Lubiana Granton, Tas 49.0

Shiraz

2004 Norfolk Rise Mt Benson, SA 6.0 26.0
2003 Blue Pyrenees Pyrenees, Vic 28.5
2004 Cape Barren Wild Goose McLaren Vale, SA 32.0
2003 Campbells Bobbie Burns Rutherglen, Vic 32.5
2004 Thorn-Clarke Shot Fire Ridge Barossa Valley, SA 35.0
2004 Shelmerdine Heathcote, Vic 38.0
2001 Moorooduc Estate Mornington Peninsula, Vic 43.0
2004 Trust Central, Vic 59.0

Cabernet Sauvignon

2003 Riddoch Coonawarra, SA 27.0
2003 Sticks Yarra Valley, Vic 27.5
2003 Edwards Margaret River, WA 9.0 39.0
2003 Hollick Coonawarra, SA 42.0
2003 Plantagenet Mt Barker, WA 49.0
2001 Katnook Odyssey Coonawarra, SA 139.0

Red Blends

2004 Geppetto Sangiovese Alpine Valley, Vic 27.0
2004 Thorn-Clarke Shotfire Ridge Quartage Barossa Valley, SA 35.0
2003 Brothers In Arms No.6 Shiraz/Cabernet Langhorne Creek, SA 35.0
2004 Poliziano Chianti Tuscany, Italy 35.5
2001 Domaine de la Renjarde Cotes du Rhone Villages Sth Rhone France 36.5

Local Wines/ Geelong

2005 Mt Moriac Pinot 6.5 27.0
2003 Kurabana Shiraz 36.0
2004 Provenance Pinot Noir 46.0
2003 Provenance Shiraz 46.0
2000 Bannockburn Cabernet Merlot 50.0

