

Overflow Café | Wine Bar



Starters & Light Meals

Garlic & Herb Flowerpot Bread (house baked & enough for 2)	\$7	Υ
Trio of Dips with toasted ciabatta (extra bread \$4)	\$12	Υ
Tasmanian Pipe Clay Lagoon Oysters (freshly shucked):	½ dozen \$16	dozen \$32
☞ Natural Ω	☞ Kilpatrick	☞ Tempura with Asian dipping sauce
Soup of the Day, served with warm bread	\$9.5	ΥΩ
Salt & Pepper Calamari on a salad of snow pea shoots, carrot, capsicum, red onion, cucumber, crispy shallots & rocket with a Thai dipping sauce	\$15.5	Ω
Spicy Sweet Chilli <u>or</u> Creamy Garlic & Herb Tiger Prawns served with spinach & steamed rice	Entrée: \$16.5 Main: \$28	Ω Ω
Warm Chicken Greek Salad, topped with Persian fetta & preserved lemon	\$17	Ω
180g Minute Steak ~ Gippsland pasture fed porterhouse cooked to medium with crispy chips, garden salad & bush tomato relish	\$18	Ω
Caesar Salad ~ baby cos leaves, crispy pancetta, parmesan, anchovies, herb croutons, topped with poached egg & our creamy dressing:		
	☞ Traditional	\$15.9 ΥΩ
	☞ Lemon & Herb Chicken	\$18.9 Ω
	☞ Salt & Pepper Calamari	\$17.9 Ω
	☞ Smoked Salmon	\$18.9 Ω
Club Sandwich ~ tri-layered with chicken, bacon, lettuce, egg, tomato & cheddar cheese, served with chips & aioli	\$18.5	
Char-grilled Vegetable Turkish Melt with Swiss cheese & baby spinach served with garden salad, crispy chips & bush tomato relish	\$14	Υ
Tandoori Chicken Turkish Melt with char-grilled pumpkin, baby spinach & feta cheese, served with garden salad, crispy chips & bush tomato relish	\$14	
9" Margarita Pizza with mozzarella & parmesan cheese, Italian tomato, basil & oregano	\$13.5	Υ
9" Meat Lovers Pizza with ham, salami, chicken, bacon, cheese & BBQ sauce	\$16.5	

Sides - all \$6 ΥΩ

- Steamed seasonal vegetables
- Mini roast chat potatoes
- Creamy mash potato
- Traditional Greek salad
- Buttered seasonal greens
- Crispy crinkle cut fries ☞ tomato relish
- Rocket, sliced pear & parmesan salad
- Mixed garden salad ☞ lemon vinaigrette

Υ Denotes Vegetarian dishes or dishes that can be made Vegetarian by request
Ω Denotes Gluten Free dishes or dishes that can be made Gluten Free by request

All prices include 10% GST

Main Course

All pasta dishes are made using local handmade pastas

Thai Prawn Laksa with julienne vegetables, egg noodles, kaffir lime leaves & coriander, in a light coconut green curry	\$24	Υ
Spaghetti Vongole ~ vongole (baby clams) tossed through extra virgin olive oil, chilli, garlic, white wine & flat leaf parsley	\$25	
Classic Spaghetti Carbonara ~ pancetta, egg, flat leaf parsley & parmigiano reggiano	\$23	
Beef & Chicken Stir-fry with julienne vegetables & thin egg noodles	\$21	Υ
Wild Duck Risotto with sweet pea & tangerine oil, with a touch of mint, crisp prosciutto & fresh garden herbs	\$24	ΥΩ
Chicken Tikka (medium heat) with winter vegetables, cucumber raita, basmati rice & roti bread	\$26	
Market Fish served with chef's seasonal accompaniments	\$MP	Ω
Open Burger ~ prime beef on a toasted bun with cheese, crispy bacon, fried egg, lettuce, tomato, onion, beetroot relish & golden potato chips	\$19.9	
Veal Schnitzel ~ herb & lemon crumbed milk fed veal served on roast garlic mash, with rocket salad & a lemon parmesan dressing	\$29	
24hour Victorian lamb, slow braised & served with potato mash, crushed peas, carrots, rosemary jus & ginger bread crumble	\$29	Ω
Beer battered market fish fillets with crispy chips, mixed salad & homemade tartare	\$25	
Overflow Chicken 'Parma' ~ chicken breast topped with pesto, chorizo, bocconcini & tomato Napoli, served with chips & a garden salad	\$28	Ω
Wattle seed Kangaroo Fillet, with beetroot leaves, French beans & bacon lardons, served on potato mash with a lemon myrtle & bush tomato sauce	\$30	Ω
Whole Rainbow Trout baked in parchment paper with citrus thyme & butter, hand cut chips & a side of green leaf salad	\$35	Ω

From the Grill:

🍷 220g Gippsland Eye Fillet	\$35	Ω
🍷 300g Gippsland Scotch Fillet	\$37	Ω
🍷 300g Gippsland Porterhouse	\$34	Ω
🍷 400g Black Angus Rib Eye	\$44	Ω

All served with hand cut chips, spinach with roasted almonds & your choice of sauce:

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|----------------|-----------------------|--|
| ◆ red wine jus | ◆ pink peppercorn jus | ◆ exotic mushroom jus |
| ◆ béarnaise | ◆ honey bourbon | ◆ Café de Paris (garlic & herb) butter |

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Desserts

Sticky Date Pudding served with rich butterscotch sauce & vanilla bean ice cream	\$15
Organic Citrus Tart with soft Italian meringue & raspberry coulis & crème anglaise	\$14
Warm Belgium Chocolate Pudding served with berry ice cream & fresh strawberries	\$14
Lavender Crème Brulée with macerated berries & crisp shortbread	\$13 Ω
Lemon Delicious ~ steamed lemon pudding with warm lemon curd, served with mango & coconut ice cream	\$14
Trio of Ice-creams with a crisp almond tuile	\$11.5 Ω
Affogato ~ vanilla bean ice-cream served with a side shot of espresso coffee	\$9.5
with liqueur of your choice	\$15
KoKo Black Chocolates (2)	per person \$3.5
add a glass of Campbell's Classic Tokay or Muscat	per person \$9.5

Cheese Platter ~ with water crackers, lavosh, fig paste & dried muscatels (50g portions)
1 cheese – 10 | 2 cheeses – 17 | 3 cheeses – 23 | 4 cheeses - 29 ΥΩ

Lincet Brillat-Savarin (Champagne, France) ~ this magnificent triple cream cheese was created by Henri Androu in the 1930's & named after a famous French epicurean and gastronome. This luscious cheese has a milky aroma with faintly lemon sour tones & a velvety texture, it is produced with milk enriched with cream & ladle moulded in the traditional way. The flavour is similar to the aroma but with a slight saltiness followed by a meadow sweet creaminess which is most addictive.

Old Telegraph Road Jumbunna Blue (Gippsland, VIC) - has become a type of stilton style blue cheese. True to form it has spicy, peppery characteristics. The blueing of the cheese is marbled & bluey green in appearance with some subtle ammonia aromas released as the cheese ages.

Maffra Aged Rinded Cheddar (Gippsland, VIC) ~ this award-winning cheddar exhibits the classic cheddar flavour profile: sweet & rich up front notes with complex after tones. The texture is moist & slightly crumbly. Each cheese is ripened under cloth to allow a thin rind to form & carefully matured to its optimal age.

Milawa Cheese Company Ceridwen Chevre (NE Victoria) ~ this fresh cow's milk chevre with vine ash and white mould, is typical of the Loire valley style. The Milawa Cheese Co. is a small but highly regarded specialty cheese factory located in NE Victoria. All cheeses are hand made at the historic Milawa butter factory using traditional methods, without preservatives and using non-animal rennet.

Hot & Cold Drinks

Melba Espresso Coffee	\$3.9
Double Espresso, Hot Chocolate, Mocha, Chai Latte	\$4.5
Pot of Leaf Tea	\$4.9
Iced Coffee or Iced Chocolate	\$7
The Big Milk Shake – Chocolate, Strawberry, Caramel, Vanilla, Malt	\$6.5



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