

# Ferryman's

## SEAFOOD CAFE

ON THE WATER



### BRUNCH

Crushed avocado & feta cheese with tomato on grain sourdough	\$14.00
Pancakes with mixed fruit compote & maple syrup	\$11.00
Breakfast sandwich, bacon, egg, mushroom, tomato, sausage, mild spiced baked beans (gf available)	\$20.00
Toasted pide filled with cheese, tomato & onion (gf available)	\$7.00
or cheese, tomato & ham (gf available)	\$8.00
Bacon & egg toastie	\$9.50
Sharing Platter – combination of grilled, poached & smoked seafood with dip & warm bread	\$47.50

**Please note:** All our dishes are prepared in a kitchen where nuts, flour, seafood etc are used. We take every care to avoid cross contamination; however, we cannot guarantee that our dishes will be free of traces of these products. Olives & other fruits may contain pips, fish & meat may contain bones. All dishes may contain items not mentioned in the menu description. There is a 1% surcharge on all cards.

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### LUNCH

Oysters (6)	<i>natural (gf)</i>	\$13.50
	<i>kilpatrick (gf)</i>	\$17.00
	<i>chilli, ginger &amp; rice vinegar</i>	\$16.00
Trio of dips with grilled Turkish bread (gf available)		\$10.00
Fish and chips with tartare sauce, lemon and salad		
	<i>shark (gf available)</i>	\$19.00
	<i>flathead tails (gf available)</i>	\$23.00
Fisherman's basket – battered shark, prawns, calamari, scallops, garden salad, chips & seafood dipping sauce		\$29.00
Beef Burger – bacon, egg, cheese, lettuce, onion & buffalo tomato sauce with fries (gf)		\$18.00
Pasta Marinara – shellfish & ocean fish fillets tossed with lemon, garlic, parsley & fettuccine pasta		\$24.50
Moroccan spiced tender calamari strips on a salad of mixed cress, cucumber, olives, fatoush bread with lime yogurt dressing		\$16.00
Sharing Platter – combination of grilled, battered, poached & smoked seafood with dip & warm bread		\$46.50
Feta cheese & roasted beetroot tartlet with a salad of rocket, pear & cashew nuts		\$15.00
Grilled chicken fillet strips with Vietnamese style rice noodle salad (gf)		\$16.00
Sides	<i>chips, wedges, salad</i>	\$8.50
	<i>with sour cream / chilli or aioli</i>	\$9.50

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### DINNER

#### Entrées

Oysters (6 / 12)	<i>Natural</i> <i>Kilpatrick (baked in shell with Worcestershire &amp; bacon)</i> <i>Baked tomato/herb crust</i>	\$14.00 / \$26.00 \$17.00 / \$32.00 \$16.00 / \$30.00
Cheese and garlic bread served with sun-dried tomato tapenade		\$11.00
Trio of homemade dips with warm Turkish bread		\$11.00
Local creamy garlic prawn tartlet with lemon twist		\$16.00
Moroccan spiced calamari on rocket/pomegranate/yoghurt salad with fatoush bread		\$14.50 / \$27.00
Homemade chive crepe filled with smoked salmon & avocado cream with honey mustard dressing & grilled sourdough		\$16.00
Spiced lentil/vegetable fritters on carrot straws with white balsamic glaze		\$12.50 / \$22.00

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### DINNER

#### Mains

Ferryman's Seafood Platter – a selection of local fish and various shellfish, some cold, some steamed others fried or grilled with chips, salad, cocktail sauce & lemon	For 1: \$45.00 For 2: \$86.00
Our famous fish and chips, served with tartare sauce and lemon	
<i>gummy shark (local)</i>	\$24.00
<i>flathead tails (local)</i>	\$26.50
Twice cooked pork belly on warm pickled cabbage with creamy potato mash	\$28.00
Sesame crusted Atlantic salmon with prawn stuffing on warm vegetable quinoa salad with orange/honey dressing	\$33.50
Confit slow roasted duck served with Asian style pancakes, crispy julienne vegetables & spiced hoisin dipping sauce	\$33.50
Jamaican fish soup – local ocean fish & shellfish cooked in a coconut/chilli broth with vegetables & prawn dumplings	\$29.00
Marinated grilled chicken fillet on a bed of vegetables & duo of rice noodles with soy/ginger/lime dressing	\$27.00
Side dishes – salad / chips / fries / wedges	\$8.50 each

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### DRINKS

#### SOFT DRINKS

Glass of soft drink	\$3.20
Mt Franklin water	\$3.50
Spring Valley juices	\$5.00
300ml tonic water	\$4.00
300ml mineral water	\$4.00
Lemon lime bitters	\$5.00

#### COFFEE, TEA & SHAKES

Cappuccino / café latte	all \$4.00
flat white, long black, espresso, chai	
Extra shot	50c extra
Soy milk	50c extra
Mugs	\$5.00
Pot of tea	\$4.50
<i>(english breakfast, earl grey, green, peppermint, chamomile &amp; lemon/ginger)</i>	
Hot chocolate	\$5.00
Iced coffee	\$5.50
Iced chocolate	\$5.50
Flavoured spiders	\$5.50
Milkshakes	\$6.00
Thick shakes	\$6.50

*Flavours:*

*Chocolate, strawberry,  
caramel, lime, vanilla  
& coffee*

#### BEER

Cascade Light	\$4.70
Victoria Bitter	\$5.20
Carlton Draught	\$5.20
Carlton Dry	\$5.20
Pure Blonde	\$5.20
James Boags Prem.	\$6.70
Crown Lager	\$6.70
Corona	\$7.50

#### SPIRITS all \$9.50

Jack Daniels
Bundaberg Rum
Jim Beam
Malibu
Southern Comfort
Midori
Scotch Whiskey
Irish Whiskey
Brandy
Bacardi
Vodka
Oyzo
Campari

#### LIQUERS all \$10.50

Baileys
Kahlua
Galliano
Cointereau
Amaretto
Tia Maria
Grande Marnier
Drambuie

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## LOCAL GIPPSLAND PRODUCE

	Glass:	Bottle:
Bullant Brewery, Bruthen – Pale Ale	-	\$8.50 each
Bullant Brewery, Bruthen – Wheat Beer / Pilsner	-	\$9.50 each
Twisted Sister Cider – Pear & Apple	-	\$6.00 each
Blue Gables – Pinot Gris	\$8.00	\$32.00
Blue Gables – Moscato	\$7.00	\$28.00
Sarsfield Estate – Rose	\$7.00	\$32.00
Sarsfield Estate – Cab Shiraz Merlot	\$9.00	\$39.00

## WINE LIST

### Sparkling:

Dunes & Greene Piccolo ( <i>South Australia</i> )	-	\$8.00
Geisweiler Monopole Blanc De Blanc ( <i>Burgundy, France</i> )	-	\$36.00
Westend Calabria Prosecco ( <i>Veneto, Italy</i> )	-	\$38.00
Veuve Clicquot Brut ( <i>Remis, France</i> )	-	\$99.00

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White wines:	Glass:	Bottle:
Watershed 'The Point' Sem Sauv Blanc ( <i>Margaret River, WA</i> )	\$8.00	\$31.00
Dufte Punk't (Gewurztraminer) ( <i>Eden Valley, SA</i> )	-	\$36.00
Twin Island Sauv Blanc ( <i>New Zealand</i> )	\$8.50	\$33.00
Jim Barry Watervale Riesling ( <i>Clare Valley, SA</i> )	-	\$34.00
McWilliams Markview Chardonnay ( <i>Riverina, NSW</i> )	\$7.00	\$22.00
Tar & Roses Pinot Grigio ( <i>Nagambie, VIC</i> )	\$10.00	\$38.00
Ladies Shoot Their Lunch Riesling ( <i>VIC</i> )	\$8.50	\$33.00
<b>Red wines:</b>		
Ingram Road Merlot ( <i>Yarra Valley, VIC</i> )	\$8.00	\$31.00
Running With Bulls Tempranilo ( <i>Barossa S.A</i> )	-	\$30.00
Little Yering Pinot Noir ( <i>Yarra Valley, VIC</i> )	\$9.00	\$36.00
Zilzie Coonawarra Cabernet Sauv ( <i>VIC</i> )	\$8.00	\$32.00
The Broker Shiraz ( <i>Forest Hill, W.A</i> )	\$8.00	\$29.00
McWilliams Markview Cab Merlot ( <i>Riverina, NSW</i> )	\$7.00	\$22.00

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