

Ferryman's

SEAFOOD CAFE

ON THE WATER



BRUNCH

Three egg omelette with chorizo sausage, tomato & feta cheese on sourdough bread (gf available)	\$18.50
Sharing Platter – combination of grilled , pan fried, smoked & pickled seafood with dips & warm bread (gf available)	\$48.00
Blueberry pancakes with mascarpone/maple syrup cream	\$12.50
Crushed avocado & poached egg on grain bread with hollandaise sauce (gf available)	\$12.50
– add smoked salmon	\$19.50
Breaky sandwich – bacon, egg, mushroom, tomato, sausage, mild spiced baked beans (gf available)	\$21.00
Poached eggs baked with cheese & basil on ciabatta bread (gf available)	\$13.50
– add triple smoked ham	\$18.00
Toasted bacon/egg sandwich with tomato relish	\$10.50

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>	\$14.00
	<i>kilpatrick (gf)</i>	\$17.50
	<i>green chilli salsa</i>	\$16.50
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>	\$20.00
	<i>flathead tails (gf available)</i>	\$24.00
Fisherman's basket – battered shark, prawns, calamari, scallops, garden salad, chips & seafood dipping sauce (gf available)		\$30.00
Beef burger with bacon, egg, cheese, beetroot, chipotle aioli, lettuce, onion rings & fries (gf available)		\$19.50
Pasta Marinara – shellfish & ocean fish fillets tossed with lemon, garlic, parsley, cherry tomato & fettuccine pasta (gf available)		\$25.00
Salt & pepper spiced tender calamari on a salad of black beans, tomato, chorizo sausage & cress with light yoghurt dressing (gf available)		\$16.50
Beetroot felafel in pita pocket bread with eggplant hummus & tabouli style salad		\$15.00
Lime marinated flathead on a salad of mixed cress, roasted sweet potatoes, avocado & crushed smoked almonds (gf available)		\$23.50
Rice paper rolls with chicken, avocado & basil pesto aioli with roasted vegetable & quinoa salad (gf available)		\$16.00
Sides	<i>chips, wedges, salad, fries</i>	\$9.00
	<i>with sour cream / chilli or aioli</i>	\$10.00

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DINNER

Entrées

Oysters	<i>Natural</i>	\$14.00 / \$26.00
(6 / 12)	<i>Kilpatrick (baked in shell with Worcestershire & bacon)</i>	\$17.50 / \$32.00
	<i>Oyster shooter (Bloody Mary with oyster)</i>	\$7.50 / oyster
Garlic and cheese bread with tomato tapenade		\$11.00
Trio of homemade dips with warm Turkish bread (gf available)		\$11.00
Spiced deep fried white bait with green aioli dip (gf available)		\$13.50
Chilli crab cakes on fresh pickled green cucumber & carrot straws		\$14.50
Skewered scallops, prawns & chorizo sausage on shredded corn & olive pancakes with citrus oregano butter (gf available)		\$16.50
Lemon pepper spiced tender calamari strips on a rocket and cashew nut salad with balsamic dressing (gf available)		\$14.50

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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 (gf available)	For 1: \$46.00 For 2: \$88.00
Our famous fish and chips, served with tartare sauce and lemon (gf available)	
<i>gummy shark (local)</i>	\$24.00
<i>flathead tails (local)</i>	\$26.50
Szechuan pepper crusted pork belly with Asian slaw & crispy noodles (gf available)	\$28.50
Confit of slow roasted duck tossed with greens, buckwheat noodles & spiced hoisin dressing (gf available)	\$33.50
Slow roasted Atlantic salmon with basil pesto crust served with baby spinach leaves, blueberries, sweet potato & avocado with roasted lemon dressing (gf available)	\$32.50
Lemon & Thyme infused organic chicken breast layered with grilled haloumi & Mediterranean vegetables	\$27.00
Mexican fish soup – local ocean fish with shellfish cooked in a spicy vegetable / tomato broth with white bean puree & soft tortilla bread (gf available)	\$30.00
Sides	
<i>chips, wedges, salad, fries</i>	\$9.00
<i>with sour cream / chilli or aioli</i>	\$10.00

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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 & 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
Red wines:		
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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