



Smaller Bites

Pambula oysters –	<i>Natural</i>	\$3.50 each
	<i>Kilpatrick</i>	\$4.00 each
	<i>Chilli/lime</i>	\$4.00 each
Toasted garlic and cheese bread with sun dried tomato tapenade		\$11.00
Tacos (3)		\$22.50
Grilled ocean fish (depending on catch), lettuce, cabbage, carrot, avocado, sour cream, chilli sauce		
Bruschetta		\$24.00
Crayfish, prawns, smoked salmon, avocado & lime aioli		
Black bean & beetroot fritters with rocket, cashew nuts & vegan herb dip (gf/v)		\$16.00
White bait crispy fried with fatoush bread & chipotle dipping sauce (gf/v)		\$14.00
Thai Style chilli crab cakes with sweet lemon dip		\$16.50
Garden salad with grains & house dressing		\$10.00

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Bigger Bites

Fish and chips with salad and tartare sauce (gf available)	Local flake – \$25.00 Local flathead – \$31.50
Chicken Corn Stack Free range chicken breast, corn fritters, roasted tomato with house made creamy basil pesto	\$26.00
Spanish Seafood Soup Local ocean fish/shellfish, mild spiced tomato vegetable broth, chorizo sausage with melba toast (gf available)	\$31.00
Moroccan Spiced Salmon Moroccan spice & pistachio nut crusted Atlantic Salmon, roasted sweet potato, grains, mixed cress with pomegranate dressing	\$33.00
Seafood Platter Seasonal selection of grilled, fried, battered, smoked, poached, marinated, pickled seafood with dips & flatbread (gf available)	\$77.00
Sides	
Polenta fries with pumpkin ketchup (gf/v)	\$10.00
Chips with garlic aioli (gf/v)	\$10.00
Steamed vegetable with almond butter (gf/v)	\$11.00

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Ferryman's

SEAFOOD CAFE

ON THE WATER



Drinks

SOFT DRINKS

Glass of soft drink	\$3.50
300ml tonic water	\$4.00
300ml mineral water	\$4.00
Lemon lime bitters	\$6.00

BEER

Cascade Light	\$5.00
Great Northern	\$5.00
Carlton Dry	\$5.50
Corona	\$8.50

COFFEE, TEA & SHAKES

Cappuccino / café latte	all \$4.00
flat white, long black, espresso, chai	
Extra shot	50c extra
Soy milk/almond/ lactose free	50c extra
Mugs	\$5.00
Pot of tea	\$5.00
<i>(english breakfast, earl grey, green, peppermint, chamomile & lemon/ginger)</i>	
Hot chocolate	\$5.00
Iced coffee	\$6.50
Iced chocolate	\$6.50
Flavoured spiders	\$5.50
Milkshakes	\$6.00
Thick shakes	\$7.00

Flavours:

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

SPIRITS all \$10.00

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

LIQUERS all \$11.00

Baileys
Kahlua
Galliano
Cointereau
Amaretto
Tia Maria
Grande Marnier
Drambuie



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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