



Smaller Bites

Pambula oysters –	<i>Natural</i>	\$3.50 each
	<i>Kilpatrick cooked with bacon & worcestershire sauce</i>	\$4.00 each
	<i>Baked with chilli/herb crust</i>	\$4.00 each
Toasted garlic and cheese bread with sun dried tomato tapenade		\$11.00
Tacos (3) Grilled chicken strips, prawns, lettuce, avocado, tomato, chilli and aioli		\$25.00
Spring onion/potato fritter topped with avocado cream, smoked salmon & beetroot dressing		\$24.00
Gozleme – filled with goats cheese, spinach & onions		\$25.00
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

Please note: Please alert your waiter of any allergy information. While all food is prepared on the premises the kitchen can not guarantee that the food has not come into contact with any potential allergies.



Bigger Bites

Fish and chips with salad and tartare sauce (gf available)	Local flake – \$25.00 Local flathead – \$31.50
Surf & Turf Prime grain fed scotch fillet with skewer of calamari, prawn, scallop & chorizo sausage, chips, garden salad & creamy garlic sauce	\$46.50
Jambalaya Soup Local ocean fish & shellfish, Cajun spiced tomato vegetable broth with steamed saffron rice	\$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

Please note: Please alert your waiter of any allergy information. While all food is prepared on the premises the kitchen can not guarantee that the food has not come into contact with any potential allergies.

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

Please note: Please alert your waiter of any allergy information. While all food is prepared on the premises the kitchen can not guarantee that the food has not come into contact with any potential allergies.



Wine List

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

Please note: Please alert your waiter of any allergy information. While all food is prepared on the premises the kitchen can not guarantee that the food has not come into contact with any potential allergies.