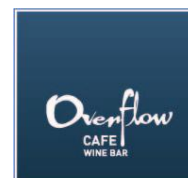


Overflow Café | Wine Bar



Breads & Starters

Garlic & herb cheese bread	\$8.5	V
Bruschetta with tomato, red onion, feta, pesto crust & balsamic syrup	\$11.9	V
Trio of dips with Turkish bread	\$12	V
Antipasto platter to share	\$16.5	OV OGF

Entrees

Freshly shucked seasonal Oysters {minimum of 3 per order, can be mixed}: Natural with lemon	each \$3	GF
Natural topped with lemon sorbet, chilli & seaweed	each \$3.3	OGF
Kilpatrick with smoky bacon, worcestershire, barbeque & tabasco sauce	each \$3.3	
Soup of the day with crusty bread	\$9.9	V OGF
Filo wrapped tiger prawns with apple, tomato & cucumber salad & citrus emulsion	\$16.5	
S&P calamari with peach, fennel, tomato & red onion salad with a plum & green chilli dressing	\$16.9	
Penne with semi dried tomato, spinach, peas, spring onion & roasted red peppers, tossed in a light herb sauce	\$16.5	V
Roasted chicken, pumpkin, pine nut & spinach risotto topped with crisp sage	\$18	OV GF

Salads & Sandwiches

Grilled Mediterranean vegetable salad with Persian feta, pesto & semi dried tomato	\$17.5	V GF
<i>topped with</i> roast paprika Chicken	\$19.5	GF
<i>topped with</i> herbed Lamb rump	\$24	GF
Classic Overflow Caesar with crisp baby cos, crispy bacon, anchovies, poached egg, parmesan, croutons and a light Caesar dressing	\$16.9	OV OGF
<i>topped with</i> Roast paprika chicken <u>or</u> S&P calamari <u>or</u> Smoked salmon	\$18.9	OGF
BLT toasted in turkish bread with crispy chips	\$16.5	
Open smoked salmon sandwich with avocado, red onion, cucumber, lemon gherkin aioli & caper flowers with crispy chips	\$19	OGF
Open Mediterranean vegetable sandwich with pesto, confit cherry tomato & crispy chips	\$17	OGF
<i>topped with</i> roast paprika Chicken	\$19.5	OGF
<i>topped with</i> herbed Lamb rump	\$24	OGF
Open Gippsland steak sandwich with Swiss cheese, honey mustard aioli, onion jam, tomato, beetroot & lettuce with crispy chips	\$19.9	OGF

V Vegetarian or OV Optional Vegetarian - dishes that can be made Vegetarian by request
GF Gluten Free or OGF Optional Gluten Free - dishes that can be made Gluten Free by request
Please advise staff of ALL special dietary requirements | All prices include 10% GST

Main Course

Peking duck risotto with bacon, snow peas, spring onion & fresh herbs	\$25	GF
Fettuccine tossed with chicken, hot salami, olives, capsicum, artichoke & olive oil	\$25	
Seafood spaghetti with prawns, calamari, mussels & fish tossed with basil, tomato, white wine & lemon	\$29.9	
Vegetable Moussaka ~ a selection of vibrant vegetable & roasted eggplant layers topped with béchamel sauce with crispy chips & a roquette salad	\$22	V
Pan fried garlic tiger prawns in a light white wine, herb & garlic cream sauce, served with steamed jasmine rice & steamed vegetables	\$29	GF
Fish & Chips - beer battered flat head fillet, chips, homemade tartare sauce, pineapple chilli jam & roquette salad	\$24	OGF
Crisp skinned Atlantic salmon on caper & red onion mash with asparagus & an orange & lemon emulsion	\$29.5	GF
Chef's Fish of the Day	Market Price	OGF
Overflow Chicken Parma with chips & garden salad	\$27	GF
Seeded honey mustard glazed pork cutlet on mixed potato & apple gratin with cider jus	\$33	GF
Parmesan & herb crumbed veal schnitzel with traditional potato salad & roquette salad	\$30	
220g homemade Gippsland beef burger with cheese, bacon, onion, beetroot, tomato & crispy chips	\$24	OGF
BBQ Mixed Grill ~ bratwurst sausage, porterhouse mini-steak, bacon, tiger prawns, field mushroom & grilled vegetables with tomato relish, smoky BBQ sauce & mustard	\$32	OGF

From the Grill: served with potato gratin, roquette & parmesan salad & your choice of:

◆ Café de Paris butter	◆ Red wine jus	◆ Pepper & bacon jus	◆ Mushroom jus	
	☞ 220g Gippsland Eye Fillet			\$36 GF
{all Meat Standard Australia certified Prime Beef}	☞ 280g Gippsland Scotch Fillet			\$34 GF
	☞ 300g Gippsland Porterhouse			\$35 GF
	☞ 350g Certified Black Angus Rib Eye			\$42 GF

Sides - all \$7 {V, OGF}

- Steamed seasonal greens, gremolata butter & toasted almonds
- Chinese broccoli with a soy, chilli & ginger dressing
- Buttered mash with crispy fried shallots
- Crispy chips with tomato relish
- Wild roquette & apple salad with blue cheese dressing
- Mixed garden salad with preserved lemon vinaigrette

V Vegetarian or OV Optional Vegetarian - dishes that can be made Vegetarian by request
 GF Gluten Free or OGF Optional Gluten Free - dishes that can be made Gluten Free by request

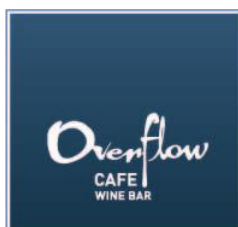
Please advise staff of ALL special dietary requirements | All prices include 10% GST

Dessert

Citrus Trio - lemon tart, blood orange sorbet, orange & pink grapefruit jelly		\$15	
Pavlova topped with fresh cream, summer berry compote & passionfruit		\$14	
Ginger & lime crème brulee served with a mixed citrus salad		\$15	GF
Strawberry & white chocolate cheesecake with raspberry compote		\$16	
Chocolate Delight ~ layers of dark & white chocolate mousse on a chocolate disc with milk chocolate sauce & white chocolate ice cream		\$16	GF
Individual seasonal fruit plate with summer berry sorbet		\$12	GF
Trio of ice creams & sorbets with homemade biscotti		\$11	OGF
Affogato - vanilla bean ice-cream served with a side shot of espresso coffee		\$9.5	GF
with a liqueur of your choice		\$15	GF
Chocolatier praline chocolates & truffles (2)	per person	\$3.5	OGF
add a glass of Campbell's Classic Tokay or Muscat	per person	\$9.5	OGF
Campbell's Fortifieds Taste Plate - Liquid Gold Tokay & Classic Muscat {30mls of each} with Chocolatier praline chocolates & truffles		\$13	GF
Farmhouse cheese selection with fig chutney & assorted crackers	1 cheese	\$12	OGF
	2 cheeses	\$19	OGF
	3 cheeses	\$26	OGF

Hot & Cold Drinks

Melba Espresso Coffee	\$3.9
in a Mug	+\$0.6
extra coffee shot	+\$0.6
flavoured syrup shot {Caramel, Vanilla, Hazelnut}	+\$0.6
Double Espresso, Hot Chocolate, Mocha, Chai Latte	\$4.5
Pot of Leaf Tea - English Breakfast, Earl Grey, China Sencha Green, Peppermint, Summer Pudding, Lemongrass & Ginger	\$4.9
Pot of Blooming Tea - Black Jasmine, Vanilla; Black Rose, Camellia, Lemon; Green Rosella, Lavender; Green Jasmine, Marigold, Red Lily	\$6.9
Iced Coffee or Iced Chocolate	\$6.9
The Big Milk Shake - Chocolate, Strawberry, Caramel, Vanilla, Malt	\$6.5



@ HOTEL BRUCE COUNTY

445 BLACKBURN ROAD, MT WAVERLEY, 3147

PHONE: 03 8805 8400

EMAIL: Overflow@brucecounty.com.au