

Breads

All prices include GST

Ciabatta Rolls

Crusty rolled warmed in the oven served with your choice of butter, or olive oil & balsamic vinegar

1.00 each

Garlic Bread

Two slices of lightly toasted Sourdough bread with garlic butter and fresh parsley

5.00

Soup

Minestrone

Tomato, Vegetable & Bean Soup finished with a dash of basil pesto

10.00

Cold Entrees

Grilled Chicken Caesar Salad

Grilled Chicken breast on baby Cos lettuce, boiled egg, shaved Parmesean cheese, Anchovies (optional), homemade croutons and

16.00

Antipasto

Freshly sliced Spanish Serano Prosciutto, Mortadella, & Sopressa served with grissini, olives and giardinera

17.00

Duck Terrine

Served with olives, cornichons and hot buttered toast

16.00

Hot Entrees

Salt & Pepper Calamari

Crispy fried calamari on a bed of rocket, drizzled with olive oil & served with fresh lemon wedges

18.00 26.00
Entrée Main

Tomato, Pancetta & Chorizo Linguine

Pasta in a rich sauce of tomato & garlic with crisp pancetta and chorizo sausage Topped with grated Parmesan cheese

20.00 29.00
Entrée Main

King Prawn & Asparagus Risotto

Creamy risotto with king prawns and asparagus, topped with a Parmesan tuille

18.00 26.00
Entrée Main

Twice Cooked Cheese Souffle

Hot double baked Gruyere souffle garnished with rocket & hazelnuts in a dijon mustard dressing

18.00
Entrée

Dinner Menu

Mains

All prices include GST

Atlantic Salmon Pan fried fillet of farmed Atlantic Salmon with celeriac remoulade and crisp fried capers	Your choice of chips or creamy mashed	28.00
Chicken Cacciatore Chicken on the bone in a caserole of tomatoes, garlic & mushrooms	Your choice of chips or creamy mashed	25.00
Lamb & Vegetable Pie Tender lamb shoulder braised with seasonal vegetables, served in a individual ramekin topped with flakey puff pastry	Your choice of chips or creamy mashed	25.00
Pork & Proscuitto Involtini Tender fillet of pork rolled with fresh sage & proscuitto, pan fried, deglazed with lemon & white wine, and finished with a light glaze	Your choice of chips or creamy mashed	28.00
Vegetable Lasagne Layered grilled vegetables and pasta sheets baked with bechamel sauce and cheese	Vegetarian	24.00
Fillet of Beef with Béarnaise Sauce Pan fried medallions of tenderloin topped with Béarnaise Sauce	200 gm Your choice of chips or creamy mashed	30.00

Mains from the Char Grill

Rib Eye of Beef Quality grass fed rib eye on the bone, char grilled to your liking & served with your choice of garlic & herb butter, red wine jus, or your choice of mustards	450 gm Your choice of chips or creamy mashed potatoes	30.00
Beef T-Bone Quality grass fed T-Bone, char grilled to your liking & served with your choice of garlic & herb butter, red wine jus, or your choice of mustards	500 gm Your choice of chips or creamy mashed potatoes	32.00

Sides

Sautéed Fresh Mushrooms Cooked to order fresh mushrooms sautéed with a little butter, garlic and parsley	6.00
Rocket & Parmesan Salad Rocket leaves & shaved Parmesan cheese, dressed with olive oil and vinegar	6.00
Garden Salad Mixed garden salad with a dressing of olive oil and white balsamic vinegar	6.00
Steamed Mixed Vegetables A combination of the season's best, served steaming hot	6.00
Green Beans a steaming bowl of green beans with garlic butter & bacon	6.00

Dinner Menu

Sweets

All prices include GST

Ice Cream Vanilla ice cream with your choice of toppings; chocolate, caramel or strawberry	8.00
Apple & Berry Crumble New season apples and berries baked to order in a crunchy crumble mix, served with double cream	12.00
Chocolate Fondant A wickedly gooey chocolate dessert straight from the oven, served with double cream	12.00
Lemon Curd Tart Short crust pastry with a sharp and sweet lemon filling, served with double cream	12.00
Strawberry Chocolate Basket Fresh strawberries and vanilla ice cream served in a chocolate basket	12.00

Cheese

Cheese Plate Premium Australian cheese served with dried fruit, quince paste and water crackers. Your choice of Gippsland Brie, Maffra Cheddar, and Tarago River Shadows of Blue	Specify one, two, or three varieties	18.00
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Beverage

Tea An individually brewed pot of tea of your choice; English Breakfast, Orange Ceylon, Earl Grey, Green Tea, Chamomile or Peppermint	3.50	
Caffè Espresso Short or long black, locally roasted quality Cosmorex coffee	3.50	
Caffè Latte A long glass of full-bodied Cosmorex espresso in steamed milk lightly topped with foam	4.00	
Cappuccino A strong cup of espresso coffee with frothy cream and topped with a pinch of powdered chocolate	4.00	
Liqueur Coffee A long glass of full-bodied Cosmorex espresso in steamed milk, lightly topped with foam plus a shot of your favourite liqueur or Irish Whiskey	10.50	
Affogato al Caffè Translated in English, "drowned in coffee", it consists of a scoop of ice cream with a shot of hot espresso poured over the top	5.00	Get your caffeine hit and keep your cool

Dinner Menu

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Spaghetti & Meatballs	14.00	
Spaghetti in tomato sauce with plump meatballs, served with grated Parmesan cheese		
Honey & Soy Marinated Chicken Wings	12.00	
Finger licking good roast marinated chicken wings, served with fried rice		
Fillet of Fish with Chips	12.00	
Crispy fried crumbed boneless fish, served with chips		
Mini Cheese Burger & Chips	12.00	
The 'Mini Me' to the 'Diplomat Burger', beef and cheese served with chips		
Ham & Pineapple Pizza	10.00	Small
Pizza with Kids' favourite topping		
	16.00	Large
Smarties Chocolate Basket	10.00	
A chocolate basket with a scoop of vanilla ice cream, topped with Smarties		
Spider	6.00	
A tall glass of Sprite, Fanta or Coke with a scoop of Vanilla ice cream		
Iced Chocolate	4.00	
Chilled milk flavoured with chocolate		
Babyccino	3.00	
Frothed milk topped with a pinch of powdered chocolate		
Kids' Menu available in the Restaurant or Room Service	Room Service Charge	4.00 per delivery

Kids' Menu

All prices include GST

Minestrone Soup	10.00
Tomato, vegetable & bean soup finished with a dash of basil pesto & served with a slice of fresh Sourdough bread	
Toasted Ham, Cheese & Tomato Sandwich with Chips	14.00
Leg ham, fresh tomato and cheddar cheese	
Chicken & Cheese Melt with Chips	16.00
Chopped roast chicken on toast with grilled cheddar cheese	
BLT & Chips	16.00
Bacon, lettuce & tomato toasted sandwich with mayonnaise and tomato sauce	
The Diplomat Burger & Chips	16.00
Minced prime beef burger, onion, bacon, cheese, beetroot, salad and tomato sauce	
Pizza	16.00
Freshly made pizza with Mozzarella, tomato, salami, olives & anchovies	
Ice Cream	8.00
Vanilla ice cream with your choice of toppings; chocolate, caramel or strawberry	
Cheese Plate	18.00
Premium Australian cheese served with dried fruit, quince paste and water crackers. Your choice of Gippsland Brie, Maffra Cheddar, and Tarago River Shadows of Blue	
	Specify one, two, or three varieties
Tea	3.50
An individually brewed pot of tea of your choice; English Breakfast, Orange Ceylon, Earl Grey, Green Tea, Chamomile or Peppermint	
Caffè Espresso	3.50
Short or long black, locally roasted quality Cosmorex coffee	
Cappuccino	4.00
A strong cup of espresso coffee with frothy cream and topped with a pinch of powdered chocolate	
Room Service Charge	4.00 per delivery

Snack Menu