

Summer Menu

ENTREES

ROASTED BEETROOT, RED ONION, BABY SPINACH, CHERRY TOMATO, FETTA WITH A BALSAMIC VINEGAR DRESSING	16
PAN SEARED SCALLOPS W/ PERNOD CREAM SAUCE	22
CALAMARI W/ ROCKET & LEMON AIOLI	18
GARLIC & PARSLEY PRAWNS, ROQUETTE SALAD WITH LEMON AIOLI	18

MAINS

PAN ROASTED SALMON, CRUSHED NEW POTATO WITH PEA VELOUTEE.	28
CHICKEN SCHNITZEL, CRUMBED IN HOUSE TO ORDER SERVED W/ CHIPS & SALAD ADD PARMIGIANA -NAPOLITANA SAUCE / HAM / MOZZARELLA CHEESE	22 3
300G PROMISED LAND GRASS FED SCOTCH FILLET SERVED W/ FRENCH FRIES & GREEN BEANS	32
GREEN GARDEN RISOTTO, SPINACH, PARMESAN, ROCKET & BASIL OIL	24
SLOW ROASTED CHICKEN BREAST, PARSLEY, MASHED POTATO, CREAM, GARLIC & MUSHROOMS	26
PAN ROASTED SNAPPER, KIPFLER POTATOES, BROCCOLINI & VIERGE SAUCE	28
BVL BURGER- GRILLED LOCAL BEEF PATTY, BACON, TOMATO, CHEESE, AIOLI W/ CHIPS AND SALAD	20

SIDES

BROCCOLINI WITH TOASTED ALMOND FLAKES TOSSED IN GARLIC BUTTER	8
ROQUETTE, APPLE, SHAVED PARMESAN	8
SWEET POTATO WEDGES W/ SWEET CHILLI & SOUR CREAM	10
FRIES W/ AIOLI	8

KIDS

PENNE WITH NAPOLITANA SAUCE	10
CRUMBED CHICKEN AND CHIPS	10
FISH AND CHIPS WITH AIOLI	10
JUNIOR BVL BURGER W/ SALAD	10

DESSERT

ALL DESERTS ARE MADE IN HOUSE	
FRENCH MERINGUE, STRAWBERRIES AND WHIPPED CREAM	12
HOMEMADE CHOCOLATE TERRINE & CREAM	12
PROFITEROLE, VANILLA ICE CREAM W/ CHOCOLATE SAUCE	12
ICE CREAM WITH YOUR CHOICE OF TOPPINGS	5

