



## Entrees

|                                                                   |                     |
|-------------------------------------------------------------------|---------------------|
| <b>Our Classic Garlic and Herb Bread</b>                          | <b>\$8.9</b>        |
| <b>Trio of spring rolls</b>                                       | <b>\$15</b>         |
| house made Duck, Prawn and Vegetable with salad and dips          |                     |
| <b>Marinated grilled Prawns</b>                                   | <b>\$15</b>         |
| with Coriander, Lemongrass and Oyster sauce on a spring salad     |                     |
| <b>Our classic Salt and Pepper Squid</b>                          | <b>\$16</b>         |
| lightly fried, served with fresh Salad and homemade tartare sauce | <b>\$27 as Main</b> |
| <b>Seared Scallops</b>                                            | <b>\$16</b>         |
| served with cauliflower puree and grilled chorizo                 |                     |



## Mains

**300gr East Gippsland Scotch Filet from Black Angus** **\$37**

Grilled to your liking and your choice of

Steakhouse fries and salad

seasonal Lindenow greens and mashed potatoes (GF)

**Homemade Sauces**

Red Wine Jus (GF), Mushroom Sauce (GF), Peppercorn Sauce (GF) or

Garlic Butter

**Leroy's Black Pepper and Garlic Beef Stir Fry (GF)** **\$27**

with fresh seasonal Lindenow Greens, served with Jasmin Rice

**East Gippsland Lamb Rack (GF)** **\$38**

with sweet potato mash, seasonal Lindenow vegetables and red wine jus

**Crispy Skin Grilled Gippsland Chicken Breast (GF)** **\$29**

filled with ricotta and mushrooms

with mash potato, mixed Lindenow vegetables and homemade hollandaise sauce

**The 355 Classic** **\$29**

Gippsland Pork Schnitzel, pan fried in butter with chips and salad

**Grilled Tasmanian Salmon Filet (GF)** **\$30**

asparagus risotto, cherry tomatoes topped with parmesan



|                                                                                                        |             |
|--------------------------------------------------------------------------------------------------------|-------------|
| <b>Seafood Fettuccine</b>                                                                              | <b>\$29</b> |
| Fresh local mussels, prawns, scallops, chorizo, tomato, spinach and garlic topped with parmesan cheese |             |
| <b>Green vegetable Curry (V)</b>                                                                       | <b>\$25</b> |
| with seasonal Lindenow vegetables, served on Jasmin Rice                                               |             |
| <b>add grilled Gippsland Chicken</b>                                                                   | <b>\$5</b>  |
| <b>add Local Seafood</b>                                                                               | <b>\$8</b>  |
| <b>Spring Fettuccine (V)</b>                                                                           |             |
| with Asparagus, Snow Peas, Peas and Spinach topped with parmesan cheese                                |             |
|                                                                                                        | <b>\$28</b> |
| <b>355 East Gippsland Greenery (GF, V)</b>                                                             | <b>\$20</b> |
| mixed local leaves with tomato, cucumber, olives, Persian fetta and Spanish onion with Balsamic glaze  |             |
| <b>add grilled Gippsland Chicken Tenders</b>                                                           | <b>\$5</b>  |
| <b>add grilled Tasmanian Salmon</b>                                                                    | <b>\$10</b> |

## Sides and Extras

|                         |            |
|-------------------------|------------|
| Bowl of Chips           | <b>\$8</b> |
| Bowl of mashed Potatoes | <b>\$8</b> |
| Bowl of Vegetables      | <b>\$8</b> |
| Side Salad              | <b>\$8</b> |



## Desserts

|                                                                                      |               |
|--------------------------------------------------------------------------------------|---------------|
| <b>Soft centred Chocolate Pudding</b>                                                | <b>\$13</b>   |
| served with vanilla ice cream                                                        |               |
| <b>Spring Variation of Strawberries</b>                                              | <b>\$13</b>   |
| fresh Strawberries, Puff Pastry topped with Chantilly Crème<br>and Strawberry sorbet |               |
| <b>Bowl of Ice cream and/or homemade Sorbet</b>                                      | <b>\$8.90</b> |
| Please ask your friendly waiter for today's choices                                  |               |
| <b>Selection of Cheese</b>                                                           | <b>\$23</b>   |
| Camembert, Blue cheese, Hard cheese with fruit and water crackers                    |               |



## Children's Menu

|                        |             |
|------------------------|-------------|
| <b>Battered Fish</b>   | <b>\$12</b> |
| <b>Chicken Nuggets</b> | <b>\$12</b> |
| <b>Mini Schnitzel</b>  | <b>\$12</b> |
| <b>Sausages</b>        | <b>\$12</b> |

All Children's Meals are served with crispy golden Fries

All Children's Meals include a Bowl of Ice Cream and Topping

Meals are served to Children up to 10 years of age