

Overflow Café | Wine Bar



Breads & Small Dishes to Share

House marinated mixed olives & grissini sticks	per person	\$3.5	Υ
Garlic & herb home-baked flowerpot bread (enough for 2)		\$7	Υ
Trio of bruschetta - roma tomato, pepperonata, olive tapenade & aged balsamic reduction on char grilled bread		\$12.5	Υ
Trio of house made dips & marinated olives ⊕ toasted ciabatta (extra bread \$4)		\$12	Υ
9" Margherita ⊕ mozzarella & parmesan cheese, Italian tomato, basil & oregano		\$13.5	Υ
Satay chicken skewers ⊕ a Malay peanut sauce (2)		\$11	Ω
Salt & pepper calamari rings ⊕ Thai dipping sauce		\$11	Ω
Seasoned potato wedges ⊕ sour cream & sweet chilli sauce		\$9.5	Υ
Crispy fries ⊕ tomato relish		\$6	Υ
Asian Snack Plate - selection of Asian wontons, dim sims, spring rolls, steamed dumplings & dipping sauces	25 pieces	\$34	
	10 pieces	\$16	
	5 pieces	\$9	

Entrees & Light Meals

Freshly shucked Tasmanian Pipe Clay Lagoon oysters:					
	☞ Natural	½ doz	\$15	doz	\$30 Ω
	☞ Pacific	½ doz	\$17	doz	\$34 Ω
	☞ Kilpatrick	½ doz	\$17	doz	\$34
Soup of the day ⊕ chef's garnish				\$12.5	ΥΩ
200g Gippsland pasture fed porterhouse ⊕ crispy fries, garden salad & bush tomato relish				\$21	Ω
Salt & pepper calamari on a salad of snow pea shoots, carrot, capsicum, red onion, cucumber, crispy shallots & rocket ⊕ Thai dipping sauce				\$17.5	Ω
Malay chicken skewers served ⊕ steamed jasmine rice, peanut satay dipping sauce & refreshing diced tomato, cucumber & red onion salad				\$17.9	
Lightly seared Atlantic salmon salad ⊕ avocado, capsicum, cos lettuce, rocket, ⊕ a sweet lime & sesame dressing				\$19.5	Ω
Caesar Salad - baby cos leaves, crispy pancetta, parmesan, anchovies, herb croutons, topped ⊕ poached egg & our creamy dressing:					
	☞ Traditional			\$15.5	ΥΩ
	☞ ⊕ Smoked Chicken			\$18.9	Ω
	☞ ⊕ Salt & Pepper Calamari			\$17.9	Ω
	☞ ⊕ Smoked Salmon			\$18.9	Ω

Sandwiches & Burgers

Toasted ciabatta filled w char-grilled vegetables, Swiss cheese, basil pesto & baby spinach	\$11.5 V
	w fries \$15.5 V
Turkey club sandwich ~ tri-layered w turkey, bacon, cranberry sauce, lettuce, tomato & cheddar cheese, served w chips & aioli	\$18.5
Prime beef burger on a toasted focaccia bun w cheese, crispy bacon, fried egg, beetroot, mixed lettuce, red onion & balsamic jam w fries & tomato relish	\$19.5
Chicken burger ~ marinated chicken breast on a toasted focaccia bun w avocado, cheese, bacon, lettuce, fresh tomato & ranch dressing w fries & tomato relish	\$19.5

Noodles, Rice, Pasta & Pizza

<i>All pasta dishes are made using local handmade pastas</i>	<u>mid-size</u>
Thai beef stir-fry w julienne vegetables, thin egg noodles & topped w bean shoots	\$19 V
Chicken & pumpkin risotto w spinach, parmesan, mascarpone & fresh garden herbs	\$19.5 VQ
Spaghetti Marinara ~ medley of seafood including mussels, prawns, calamari & fish, tossed through a light tomato, white wine & herb cream	\$22
Fettuccini Carbonara w smoky bacon, garlic & cream, w a free range egg yolk & topped with parmesan cheese	\$18.5
Spaghetti Aglio ~ handmade spaghetti tossed w sautéed Tiger Prawns, roast garlic, red chilli, Italian herbs & extra virgin olive oil	\$23 V
(See also Gnocchi in the Main Course section)	
9" Margherita w mozzarella & parmesan cheese, Italian tomato, basil & oregano	\$13.5 V
9" Hawaiian w smoked Virginia ham, Queensland pineapple & Italian herbs	\$16.5 V

V Denotes Vegetarian dishes or dishes that can be made Vegetarian by request
Q Denotes Gluten Free dishes or dishes that can be made Gluten Free by request

All prices include 10% GST

Main Course

Chef's Curry du Jour	\$MP	
Market fresh fish of the day	\$MP	Ω
Milk fed Veal Schnitzel ~ herb & lemon crumbed veal served on roast garlic mash ⊞ rocket salad & a lemon parmesan dressing	\$29	
Tempura battered fish fillets ⊞ crispy country fries, mixed salad & homemade tartare	\$25	Ω
Overflow Chicken 'Parma' ~ chicken breast topped ⊞ pesto, chorizo, boccincini & tomato Napoli, served ⊞ chips & a garden salad	\$28	
Trio of Gnocchi tossed through cherry tomatoes, fresh spinach, pesto crème & topped ⊞ aged reggiano	\$25	Υ

From the Grill ~ choice cuts of meat cooked on the char-grill, served ⊞ hand cut chips, traditional condiments & your choice of (Ω):

- ◆ red wine jus
- ◆ pink peppercorn jus
- ◆ exotic mushroom jus
- ◆ béarnaise
- ◆ honey bourbon
- ◆ garlic & herb butter

Gippsland pasture fed Eye Fillet	220g	\$35
Black Angus grain fed Rib Eye (certified)	400g	\$44
Gippsland pasture fed Scotch Fillet	300g	\$35
Wagyu Porterhouse (marble 5-6)	250g	\$45
Gippsland pasture fed Porterhouse	300g	\$33
Victorian Lamb rack ~ 4 points	250g	\$38
Kangaroo fillet (high in protein, 99% fat free)	200g	\$30
High country pork cutlet	270g	\$32
Whole baby wild barramundi <u>or</u> baby pink snapper ⊞ caper & lemon butter		\$39

Sides - all \$6 ΥΩ

- Seasonal vegetables
- Roasted garlic & rosemary chat potatoes
- Crispy fries ⊞ tomato relish
- Rocket, sliced pear & parmesan salad
- Mixed garden salad ⊞ lemon vinaigrette
- Crisp cos salad ⊞ blue cheese & walnut dressing
- Rosemary roasted button mushroom

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Desserts

Warm Christmas plum pudding with brandy anglaise, vanilla ice cream & fresh berries	\$13	
Rich chocolate marquise served with crème anglaise & strawberry compote	\$14	Ω
Organic citrus curd tart with soft Italian meringue & white chocolate anglaise	\$13	
Morello cherry crème brulee with macerated berries & crisp Italian biscotti	\$12.5	Ω
Fresh fruit platter with Midori syrup & mango ice-cream	\$11	Ω
Trio of fine ice-creams & sorbet with seasonal berry coulis & fresh strawberries	\$11.5	Ω
Affogato - vanilla bean ice-cream served with a side shot of espresso coffee	\$9.5	
	with liqueur of your choice	\$15
KoKo Black Chocolates (2)	<u>per person</u>	\$3.5

Cheese Platter - served with water crackers, lavosh, fig paste & mixed fresh & dried fruits

\$9 per 50gm portion ΩΩ

Tarago River Jenson Red Washed Rind - made at Hillcrest Farm in Gippsland (Victoria), this soft cow's milk cheese takes its name from cheese maker Laurie Jensen. A traditional surface ripened cheese, it develops texture & flavour as it ripens over a period of 2 months. When fully mature the cheese develops a strong smell, however the flavour is mild & creamy with a hint of eucalyptus.

Healy's Pyengana Cheddar - Australia's oldest specialist cheese made on the farm in North Eastern Tasmania. The 40lb rounds are matured for a minimum of 12 months encouraging the symbiotic action of surface moulds. The result a fine textured crumbly body with a subtle flavour of herbs and pasture and a hint of honey.

Cropwell Bishop Blue Stilton - multi award-winning traditional blue stilton cheese for 3 generations. Rich, creamy with a rounded flavour. Made in Nottinghamshire (UK), still using traditional methods to ensure consistent quality & flavour.

Cabridoux Goats Cheese - produced by Sevre et Belle, France. This modern goat's milk cheese was developed using ultra filtration techniques, which help boost the low solids available in natural goats' milk. This curd is soft and exceptionally creamy with a delicious, sweet, lemony tang.

Hot & Cold Drinks

Melba Espresso Coffee	\$3.9
Double Espresso, Hot Chocolate, Mocha, Chai Latte	\$4.5
Pot of Leaf Tea	\$4.9
Iced Coffee or Iced Chocolate	\$7
The Big Milk Shake - Chocolate, Strawberry, Caramel, Vanilla, Malt	\$6.5



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