



Casual Dining

Morning & Afternoon Tea

Sliced seasonal fruit plate, honey yoghurt	\$12
Traditional English scones, strawberry preserve, cream	\$8
Fresh baked muffin	\$4
Warm banana & walnut bread, honey butter	\$5

Sandwiches

\$9.50

Served with chips

Roast beef, horseradish cream
Smoked salmon, avocado
Ham, cheese & tomato
Turkey breast, cranberry sauce
Australian brie & cucumber (<i>v</i>)

Sweets

Lemon curd tart, mascarpone cream	\$9
Chocolate brownie, vanilla bean ice cream, raspberry purée	\$10
Orange & almond cake, chantilly cream (<i>gf</i>)	\$9
Flourless chocolate cake, vanilla ice cream	\$8

Coffee and Tea Selections

Espresso, Short/Long Macchiato, Flat White, Cappuccino, Long Black, Latte	\$4
Double Shot	add \$1
Mug	add \$1
English Breakfast, Earl Grey, Peppermint, Green, Chamomile	\$4

Snacks Available from 11am

Salt & pepper calamari , lemon aioli	\$12
Duck spring rolls , soy sauce	\$12
Potato wedges , sweet chilli & sour cream	\$8
Shoe string chips , garlic aioli	\$6

Lunch & Dinner Selections

Soup of the day , with fresh baked crusty roll	\$9
USC French Onion Soup Brandy flavoured onion, thyme beef broth, sour dough crouton, melted gruyère cheese	\$14
Gourmet Salad (<i>gf, v</i>) A mixture of winter lettuce, Spanish onion, roast capsicum, cherry tomato, cucumber, lemon honey vinaigrette <i>Add smoked chicken, garlic prawns or halloumi cheese \$4</i>	\$12
Chicken Caesar Salad Cos lettuce, parmesan cheese, crisp bacon, grilled chicken, toasted brioche	\$16
United Service Club Sandwich Turkey, bacon, egg, tomato, lettuce, mayonnaise	\$16
Smoked Salmon Baguette Avocado, tomato, cream cheese, baby spinach	\$15
Pulled Pork Sliders Braised pork shoulder, pickles, sauerkraut, emmental cheese, Russian dressing	\$18
Chef's Curry of the Day Jasmine scented rice & toasted poppadom	\$17
Battered Barramundi Shoe string chips, salad & aioli	\$19
Jacob's Ladder Braised beef short rib in a chipotle bbq sauce, creamy coleslaw, sweet potato wedges	\$19
Bangers & Mash Grilled lamb sausages, garlic mashed potato, broccolini, chilli & onion jam	\$19

Cheese Menu

L'Artisan Fermier

French cheesemaker Matthieu Megard has created a semi-hard, smear ripened cheese reminiscent of a classical Morbier with an ash layer in the centre. The cheese is pressed for 12 hours in cloth, salted in a brine bath and then smeared every second day with a brine solution. After six weeks the rind develops a reddish tinge and is slightly sticky to touch. The Fermier has a nutty taste with a smoky finish and develops a stronger earthy flavour as it matures.

Rouzaire Brie de Nangis

This surface ripened white mould cheese has been revived from an old recipe from the village of Nangis by the Rouzaire family of affineurs, who operate in the Brie region of Île-de-France. Protected by a poplar wood box as it matures, this small brie cheese develops a yeasty rippled rind and a soft rich unctuous texture.

Riverine Blue

Berry's Creek Gourmet Cheese is handcrafted in the hills of Gippsland at Poowong North. On appearance Berry's Creek Riverine Blue looks to be an intense blue cheese with striations of green mould liberally running throughout its ivory coloured pate, but looks can be deceiving. The rich buffalo milk combines beautifully with the mould, delivering a soft creamy mouth feel with an almost savoury flavour profile that finishes with a lingering lactic sweetness that is most addicting. It's a cheese for blue lovers and novices alike.

Maffra Cloth-Aged Cheddar

Maffra Cheese Company is located on a dairy farm in the heart of Gippsland's dairy country. The award-winning Maffra Cloth-Aged Cheddar exhibits the classic cheddar flavour profile; sweet and rich up front with complex after tones and a grassy aroma. The texture is moist, and slightly crumbly. Each cheese is ripened under cloth to allow a thin rind to form, and carefully matured for up to two years.

L'Artisan Extravagant

This hand-ladled triple crème is made using premium milk and cream from Schulz Organic Farm at Timboon Western District Victoria. Deliciously creamy when it's young, the centre slowly ages until it breaks down into a thick sticky cream.

Single cheese selection \$16 Two cheese selection \$20 Three cheese selection \$24