

Old Post Office Seymour

Fine Art Gallery & Licensed Restaurant

Starters

Garlic or Mustard & Cheese Bread	Small \$4
	Large \$7
Home-style Chunky Soup	\$8
Deep fried salt & pepper squid with sweet chilli sauce	\$14
Crumbed prawns with tarter sauce	\$14
Roast garlic stuffed mushrooms on rice	\$14
Italian plate – meats, olives, olive oil, cheese, sundried tomatoes & bread	\$15
Whole crumbed camembert with spicy fruit sauce	\$15
Garlic prawns on rice	\$18
Oysters Kilpatrick - worchester sauce, bacon & shallots	\$30 (12)
	\$17 (6)

Salads

Caesar salad with egg (anchovies optional)	\$16
Beef Thai salad - lime & sweet chilli sauce	\$17
Warm Chicken salad – soy & honey sauce	\$17
Crabmeat & shrimp salad in lemon creamy dressing	\$17

Rice & Pastas (Penne or fettuccine) –*served with a side salad & roll*

Lasagna - beef, tomato, garlic, herbs, onion & cheese	\$18
Vegetarian - Tomato, capsicum, garlic, shallots, herbs	\$18
Chicken - chicken, garlic, spring onions, cream	\$22
Salami - hot salami, capsicum, garlic, tomato, olives	\$22
Seafood - mixed seafood, garlic, tomato, herbs	\$24
Chicken Risotto - shallots & parmesan	\$26

We provide one bill per table

Main Meals - served with salad or seasonal vegetables and roll

Omelette - ham, cheese, mushroom & spring onions	\$18
Gluten free beef sausages on mash with onion gravy	\$20
Chunky braised steak & onion pie (garlic &/or mushrooms optional)	\$20
Seafood in pastry - shrimp, crab & spring onions in cheese sauce	\$26
Vegetarian stir fry – seasonal vegetables in mild korma coconut curry	\$26
Chicken breast in bacon, spring onion and cream sauce	\$26
Chicken Parcel – breast, shallots & cheese in pastry	\$27
Marinated then roasted Lamb Shank in mint gravy on mash	\$28
Prime Porterhouse Steak - Garlic butter, mushroom or pepper sauce	\$28
Pork fillet - cooked in mild creamy grain mustard sauce	\$29
Traditional Rack of Lamb - with mint and plum sauce	\$30
Oven Roasted Atlantic Salmon topped with dill & lemon rings	\$30
Beef Wellington - seared eye fillet, pepper pate & mushrooms in pastry	\$30
Eye Fillet - garlic butter, mushroom or pepper sauce	\$32

(Eye fillet will be butterflied if required cooked past medium)

Deserts: served with cream & ice - cream

Home-style bread & butter pudding with sultanas	\$10
Lemon crepe	\$10
Apricot crumble	\$10
Open apple strudel	\$10
Port marinated dried fruit compote	\$10
Chocolate mudcake	\$9
Citrus Tart	\$9
Traditional baked cheesecake	\$9
Brandy snaps	\$8
Ice-cream with chocolate or strawberry topping	\$7
Cheese plate -tasty, blue & soft cheese with dried fruit & crackers	\$20