

EVENING MENU



R E S T A U R A N T + B A R

TO START

Char-grilled Vienna (GFO/DFO/Vegan)

Locally baked char-grilled Vienna served with Yarrawonga Dukkha and Truffle oil.

Chilli Cheese Bread (GFO)

Chilli butter, parmesan and tasty cheese on locally baked toasted Vienna.

Garlic Cheese Bread (GFO)

Garlic butter, parmesan and tasty cheese on locally baked toasted Vienna.

Half Dozen Coffin Bay King Oysters (GFO)

Your choice of -Served natural with lemon. Served Kilpatrick with smoked bacon. Served Rockefeller with butter, baby spinach, parmesan, tobasco, bacon and bread crumb.

ENTREES

Korean Pork Belly Bites (GFO/DFO) Twice cooked pork belly bites, coated in our house made Korean BBQ sauce and finished with toasted sesame seeds and micro herbs. 2640 Crocodile Spring Rolls House-made crocodile spring rolls served with our house made Vietnamese dipping sauce and salad garnish. Wattleseed Crusted Kangaroo Loin (GFO/DFO) With house made beetroot relish and papadums. \$22.0 Warm Winter Vegetable Salad (GFO/DFO/Vego/Vegan) Roasted root vegetables with baby spinach, Meredith's goats' feta cheese and caramelised balsamic dressing. \$6.0 Add Kiewa Valley Moroccan marinated lamb backstrap.

\$26.0 **Roasted Veal Paupiette** (GFO) Veal Paupiette served with sweet potato puree and finished with parsnip crisps.

Strati Vegatali (GFO/DFO) With basil pesto, garlic and capsicum couli.

Please inform staff of any dietary requirements when you place your order.

\$24.0

\$14.0

\$14.0

\$14.0

\$26.0

\$24.0

\$26.0

\$22.0

MAINS

Harissa Chicken Breast (GFO/DFO) Scorched asparagus spears, broccolini with a cauliflower puree and a coriander and lime salsa, finished with a parmesan crisp.	\$42.0 corn,
2640 Signature Eye Fillet Steak (GFO/DFO) Char-grilled Kiewa Valley Eye Fillet, served on Paris mash with season vegetables and finished with your choice of our red wine jus or our cre mushroom sauce.	
Prawn and Moreton Bay Bug Pappardelle Creamy white wine, garlic and prawn pappardelle pasta, finished with Moreton Bay bug, shaved parmesan and a charred lemon cheek.	\$46.0
Australian Barramundi Fillet (GFO/DFO) Pan seared Australian barramundi fillet with Urap Bumbu seasoned gr steamed rice and a mild Thai sauce.	\$44.0 reens,
Risotto of the Week (GFO/DFO) Ask our wait staff for this weeks chefs creation.	\$38.0
Tofu Stir Fry (GFO/DFO/Vego/Vegan) Fried Tofu, tossed through seasonal vegetables, finished with a balsam glaze and basil pesto.	\$36.0 nic
SIDES	

Morrocan Seasoned Chips with Truffle Aioli (GFO/DFO)	\$12.0
Crispy Smashed Potatoes with Rosemary Salt and Sour Cream (GFO)	\$12.0
Broccolini with Crispy Fried Shallots (GFO/DFO)	\$12.0

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\$42.0

KIDS

Chicken and Chips Hand crumbed chicken tenders, served with chips and a house salad.	\$14
Pasta Bolognese Papardelle pasta ribbons tossed with house made Bolognese sauce, finished with shaved parmasen cheese.	\$14
Fish and Chips House battered flathead tails, served with chips and a house salad.	\$14
Kids Ice Cream 3 scoops of vanilla ice cream with your choice of strawberry, chocolate, caramel, honeycomb, lime or vanilla topping.	\$6

DESSERTS

2640 Signature Golden Gaytime Cheesecake (GFO) Butterscotch sauce, chocolate ganache, fresh berries, cream and white chocolate cage.	\$18
Red Wine Poached Pear with Lychee (GFO) With pistachio crumb and vanilla bean ice cream finished with a Rose	\$18
Persian fairy floss.	
House-made Sticky Date Pudding (GFO) Decadent, soft pudding served with a whipped mascarpone filled brandy snap, local vanilla bean ice cream and 2640's rich butterscotch sauce.	\$18
Affogato	\$12
Double espresso shot served with vanilla ice cream. For a boozy buzz, add a shot of your favourite liquor (ask for pricing)	

Although our chefs do their very best, due to our shared kitchen there may be traces of gluten and dairy.