



# EVENING MENU

2640

RESTAURANT  
+ BAR



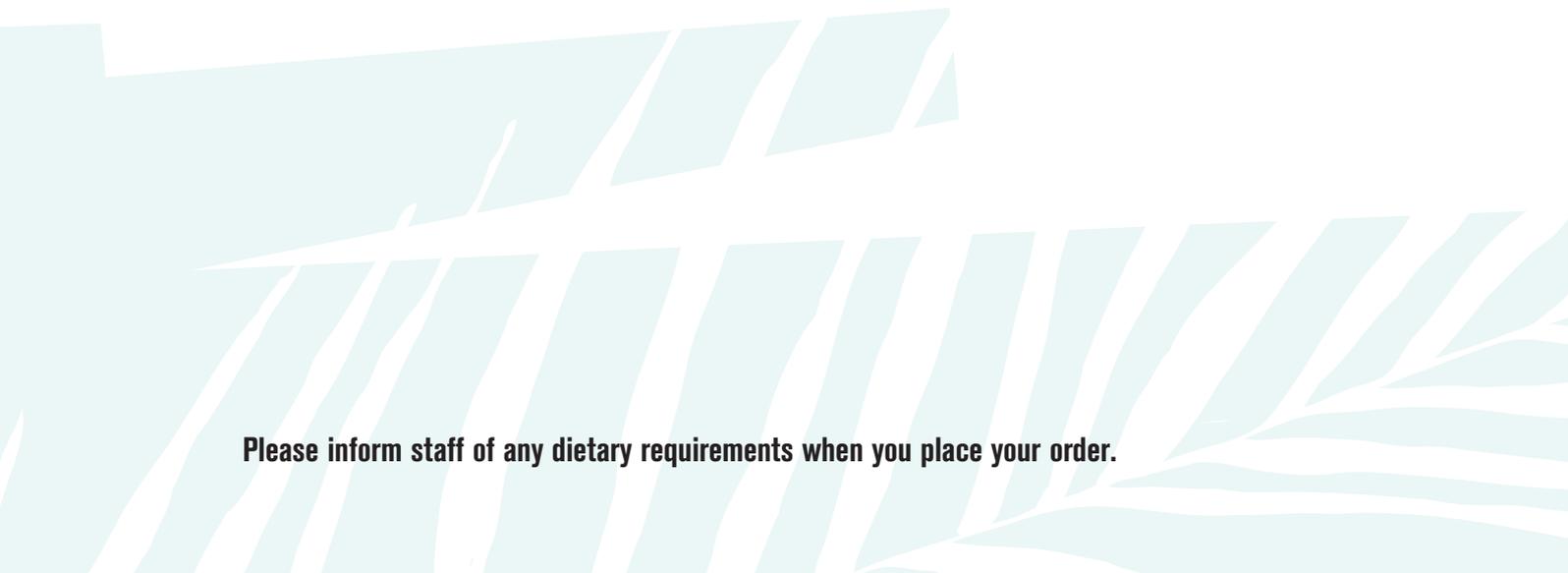
## TO START

**Chilli Cheese Bread** (GF option) **\$14**  
Chilli butter, parmesan and tasty cheese on locally baked toasted Vienna.

**Garlic Cheese Bread** (GF option) **\$14**  
Garlic butter, parmesan and tasty cheese on locally baked toasted Vienna.

**Coffin Bay King Oysters** (GF option) **\$6 each**  
Your choice of:

- Natural fresh with lemon
- Kilpatrick with smoked bacon
- Rockefeller with butter, baby spinach, parmesan, tabasco, bacon and gf bread crumb
- Mignonette fresh with minced shallots, pepper and a red wine vinegarett



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

## SHARE PLATES

- Tempura Cauliflower** (GF option) **\$24**  
Tempura battered Cauliflower served with a garlic Greek yogurt, honey siracha finished with fried shallots.
- Slider of the Month - Asian Inspired Chicken (4pcs)** **\$26**  
Sweet and sour marinated Chicken breast with a house made garlic and herb dressing on a sesame bun with lettuce, cucumber and pickled onion.  
Extra Slider - \$5
- Aubergine Skewers** (GF option) **\$24**  
Oven baked Aubergine, zucchini and cherry tomato with a Napoli sauce, basil pesto and crumbled goats feta finished with a crispy Tuscan kale chip.
- Korean Pork Belly Bites** (GF option) **\$30**  
Twice cooked Pork belly bites coated in our house made Korean BBQ sauce with steamed rice and Bok Choy finished with toasted sesame seeds.
- Honey Balsamic Glazed Haloumi** (GF option) **\$24**  
Fried Haloumi with a honey and balsamic glaze, charred broccolini finished with toasted macadamia nuts.
- Crocodile Spring Rolls** **\$32**  
House made Crocodile spring rolls (yes, it's real Crocodile) served with our house made Vietnamese sauce.
- Moroccan Lamb Salad** (GF option) **\$28**  
Moroccan marinated Lamb strips with a warm roast vegetable salad finished with crumbled goats' feta and sweet potato crisps.
- Spanish Garlic Prawns (6pcs)** (GF option) **\$28**  
Pan fried Garlic Prawns with kalamata olives, diced red onion and flat leaf parsley served on a toasted French baguette.
- Hoisin Duck Bao Buns (3pcs)** **\$20**  
Twice cooked Duck breast with a sweet hoisin glaze, red wine pickled onion, five spice kewpie mayo on a charcoal bao bun.  
Add an extra duck bao bun \$5
- Carbonara Oysters (4pcs)** **\$34**  
Oyster shells filled with creamy Carbonara linguine topped with a fresh Oyster and crumbed prosciutto.

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## MAINS

- Chicken Roulade** (GF option) **\$42**  
Stuffed Chicken breast wrapped in prosciutto served on charred asparagus and a sweet potato puree finished with toasted macadamia nuts.
- 2640 Signature Eye Fillet Steak** (GF option) **\$49**  
Char-grilled Kiewa Valley Eye Fillet, served on Paris mash with seasonal vegetables and finished with your choice of our red wine jus or our creamy mushroom sauce.
- Prawn and Moreton Bay Bug Pappardelle** **\$46**  
Creamy white wine, garlic and Prawn Pappardelle pasta, finished with Moreton Bay bug, shaved parmesan and a charred lemon cheek.
- Australian Barramundi Fillet** (GF/DF option) **\$44**  
Pan seared Australian Barramundi Fillet with Urap Bumbu seasoned greens, steamed rice and a mild Thai sauce.
- 2640 Vegetarian Wellington** (GF option) **\$38**  
Layers of zucchini, aubergine, capsicum and fresh egg pasta wrapped in puff pastry and served on parish mash and seasonal vegetables with a creamy garlic sauce.

## SIDES

- Morrocان Seasoned Chips with Truffle Aioli** (GF/DF option) **\$12**
- Crispy Smashed Potatoes with Rosemary Salt and Sour Cream** (GF option) **\$12**
- Charred Broccoli in Burnt Butter and Finished with Roasted Macadamia** **\$12**

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## KIDS

- Chicken and Chips** \$12  
Hand crumbed Chicken tenders, served with Chips.  
Fresh salad - \$3
- Pasta Bolognese** \$14  
Papardelle pasta ribbons tossed with house made Bolognese sauce,  
finished with shaved parmesan cheese.
- Fish and Chips** \$12  
House battered Flathead Tails, served with Chips.  
Fresh salad - \$3
- Kids Ice Cream** \$6  
3 scoops of vanilla ice cream with your choice of strawberry, chocolate,  
caramel, honeycomb, lime or vanilla topping.

## DESSERTS

- 2640 Signature Golden Gaytime Cheesecake** (GF option) \$18  
Butterscotch sauce, chocolate ganache, fresh berries, cream and white  
chocolate cage.
- House-made Sticky Date Pudding** (GF option) \$18  
Decadent, soft pudding served with a whipped mascarpone filled brandy  
snap, local vanilla bean ice cream and 2640's rich butterscotch sauce.
- Chocolate Delice** (GF option) \$18  
Dark Chocolate layered dessert with a mocha moose, chocolate shard  
finished with a mascarpone quenelle and a house made white chocolate  
crumb.
- 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.**