

## BREADS

- 7.5 garlic cob  
half serve
- 8.5 grilled turkish bread with trio of dips

## ENTREES

chilli, thyme & garlic oven roasted king  
prawns served with a rocket, coriander  
and peanut salad dressed with  
17 a lemon vinaigrette

pan fried salmon & scallops served on  
cauliflower puree, garnished with  
17 watercress

handmade sweet potato gnocchi  
15 served with roasted capsicum

oven roasted lamb back strap  
served on a microherb, mediterranean  
salad dressed with a macadamia  
16 oil vinaigrette

handmade caramelised onion and  
goats cheese filled ravioli served with  
oyster mushrooms and black and  
16 white funghi

## OYSTERS

natural oysters with lemon  
14.5 half dozen  
26 dozen

kilpatrick style with chorizo mince  
16.5 half dozen  
28 dozen

## SEAFOOD PLATE FOR ONE

oysters natural & kilpatrick style  
scallops, salt & pepper calamari

## MAIN COURSE DISHES

400 gram rib eye steak served on the  
bone with potato pommes maxim, red  
wine & balsamic sauce topped with  
mushrooms 29

250 gram beef tenderloin served over wet  
polenta with confit garlic, raddichio and  
a rosemary infused beef jus 29

succulent pork cutlet served with  
parmesan sage kiplers and grilled apple  
garnished with jus 30

lemon and thyme lined chicken breast  
served with a creamy mushroom sauce  
fresh asparagus on a bed of sautéed kip-  
fler potatoes 28

twice cooked duck served over herbed  
mash with a plum infused jus 28

harissa flavoured lamb backstrap served  
on a mediterranean vegetable salad  
with a creamy red pepper sauce 28

## MAIN COURSE VEGETARIAN

handmade sweet potato gnocchi  
served with roasted capsicum 18

handmade caramelised onion and  
goats cheese filled ravioli served with  
oyster mushrooms and black and  
white funghi 22

## SIDES

white truffle oil infused mash 6

steamed beans tossed with roasted  
pumpkin and feta 6

side salad dressed 6

fries garnished with sea salt 6



## **BREADS**

garlic cob with dukka

**7.5**

grilled turkish bread with trio of dips

**8.5**

pumpkin seed cob served with sun dried  
tomato tapenade

**7.5**

## **ENTREES**

chilli, thyme and garlic oven roasted king prawns served with a  
rocket, coriander and peanut salad dressed with lemon vinaigrette

**17.0**

pan fried salmon and scallops served on cauliflower  
puree garnished with watercress

**17.0**

prosciutto, aged ham, asparagus spears and grilled buffalo mozzarella served  
with rocket on feloni bread ... drizzled with olive oil

**12.0**

handmade caramelised onion and goats cheese filled ravioli  
served with black and white funghi and oyster mushrooms

**16.0**

oven roasted lamb backstrap served on a microherb, mediterranean  
salad dressed with macadamia oil vinaigrette

**16.0**

## **OYSTERS**

natural oysters with lemon  
half dozen

**14.5**

dozen

**26.0**

kilpatrick style with chorizo mince  
half dozen

**16.5**

dozen

**28.0**

## **SEAFOOD PLATE FOR ONE**

**( or share for two as an entrée )**

oysters natural & kilpatrick style, salt & pepper calamari,  
garlic prawns and scallops served with fries ... **30.0**

## MAIN COURSE DISHES

400 gram rib eye steak served on the bone with potato terrine, red wine and balsamic sauce topped with mushrooms  
**28.o**

250 gram beef tenderloin served over wet polenta with confit garlic raddichio and a rosemary infused beef jus  
**29.o**

poached pork mince dumplings infused with coriander, lemon zest and toasted fennel seeds served in a chilli spiced broth with broccolini  
**18.o**

lemon and thyme flavoured chicken breast served over char grilled asparagus garnished with mushroom béchamel sauce  
**28.o**

soy and honey lacquered duck served with roast pumpkin, confit garlic, spinach, pancetta and pinenuts garnished with a soy and mirin sauce  
**28.o**

lamb backstrap served with butter poached potatoes confit cherry tomatoes and a walnut infused lamb jus  
**28.o**

thai barramundi curry with spring onions, broccolini, bean shoots, coconut milk infused with lemongrass and kaffir lime served with a side of fragrant rice  
**24.o**

prosciutto, aged ham, asparagus spears and grilled buffalo mozzarella, tossed with rocket ... drizzled with olive oil  
**18.o**

## VEGETARIAN

handmade sweet potato gnocchi served with roasted capsicum and basil pesto  
**18.o**

handmade caramelised onion and goats cheese filled ravioli served with black and white funghi and oyster mushrooms  
**22.o**

## SIDES

roasted potatoes / fries / side salad dressed  
steamed beans tossed with roasted pumpkin and feta  
**6.o each**