

## BREADS

grilled turkish bread w. trio of dips

8.5o half serve 5.0

garlic cob served with dukka spices

7.5o half serve 4.0

pumpkin seed cob w, s/d tomato tapenade

7.5o half serve 4.0

## SEAFOOD ENTREES

natural oysters with lemon

14.5 half dozen 26.0 dozen

kilpatrick style with chorizo mince

16.5 half dozen 28.0 dozen

chilli, thyme and garlic oven roasted prawns with rocket, coriander & peanut salad garnish

17.0

## LUNCHEON SPECIALS

barramundi fillet grilled with herbs served with fries, cos lettuce salad and tartare

small 14.9o large 18.9o

thai barramundi red curry with spring onions, broccoli, bean shoots and a fragrant rice side

16.0

caramelised king prawns tossed through a thai style vegetable salad dressed with nahm prik

16.0 dressing and lime side

marinated beef and roasted pumpkin over a salad of cherry tomato, onion, fetta cucumber with a pesto, balsamic reduction

13.9o

vincotto glazed lamb cutlets served on pea and pancetta risotto topped with baby

18.9o spinach

braised shoulder of lamb curry with potatoes, shallots, snowpeas and pickled cucumber rounds served with fragrant rice side

16.0

herb encrusted lamb rump served with paris mash, sauteed snowpeas and jus

18.0

veal escallops topped with bacon, napoli mushroom and cheese served with salad and fries

small 12.9o large 16.9o

chicken schnitzel in parmesan and herb breadcrumbs served with salad & fries and choice of sauce

small 12.9o large 16.9o

soy and honey lacquered duck served with roast pumpkin, spinach, pancetta and pinenuts, garnish with soy and mirin sauce

28.0

## STEAKS ... CHARGRILLED

220 GRAM SIRLOIN 12.9o

220 GRAM RIB EYE 13.9o

320 GRAM SIRLOIN 17.9o

250 GRAM EYE FILLET BACON WRAPPED 26

400 GRAM RIB EYE ON THE BONE 28.0

WITH POTATO TERRINE, MUSHROOMS  
RED WINE AND BALSAMIC SAUCE

MEAL DEAL ... \$ 18.00

220 GRAM RIB EYE SERVED WITH JUS,  
SALAD, FRIES & DRINK OF CHOICE ( B, W, S )

## TURKISH SANDWICHES

grilled turkish spanish bun w. spiced rib fillet pattie, spanish onion relish, gourmet lettuce, tomato and fries

14.0

vegetarian turkish sandwich with grilled eggplant, roasted peppers, grilled zucchini, roasted pumpkin and sun dried aioli

12.0

## VEGETARIAN

handmade basil potato gnocchi served with spanish onions, cherry tomatoes, asparagus spears and black fungi in a mozzarella sauce

16.0

marinated tofu, grilled haloumi, fried pumpkin radicchio, rocket & marinated mushrooms w. cracked pepper & seeded mustard dressing

14.0

## DESSERTS

crème brulee with passionfruit compote finished with berry coulis

12.0

sticky date pudding served with rich caramel sauce garnished with nutty shard and cream

10.0

dark chocolate tart served with rich sauce, cream and chocolate filigree

12.0

strawberry & coriander pannacotta served with sesame crisp & coulis

10.0

trilogy of ice cream ... swiss chocolate strawberry, vanilla

4.0

## CAKES ... 6.0 each

chocolate mudcake

berry brulee cheesecake

cake of the day ( see blackboard )

DESSERT TASTING PLATE ... \$ 15.00

( see blackboard )