

## Breads

garlic cob with dukkah spices 7.5

grilled turkish bread with trio of dips 8.5

sundried tomato and olive pull apart served warm with  
infused extra virgin olive oil 8.5

## Entrees

quality green olives served warmed in olive oil with  
confit garlic infused crusty bread 5.0

### antipasto plate

marinated artichoke hearts, stuffed peppers, olives, grilled haloumi,  
prosciutto and house smoked baby shoal fish served with crusty bread

for one 12.0 for two 18.0

fresh green prawns dropped in sizzling hot oil and brought to table  
cooked ... served with crusty dunking bread

garlic or fresh chilli 18.0 g f no bread

sliced twice cooked maple syrup glazed pork belly served with watercress  
and fried parsnip ... finished with cracked black pepper butter sauce

14.0 g f

oven roasted single pin lamb cutlet boned and served splayed over two  
ways potato with pea puree and pistachio cream 12.0

seared sea scallops served resting on a micro herb and lettuce kingdom  
dressed with citrus vinaigrette, orange pieces and housemade

parmesan wafers 16.0 g f no wafer

basil infused potato gnocchi served with roasted tomato and red wine  
reduction sauce, gourmet tomatoes, crisp basil leaves and olive petals

14.0 v

## Oysters

natural oysters with lemon

half dozen 14.5 dozen 26.0

kilpatrick style with bacon & worchestershire

half dozen 16.5 dozen 28.0

### Seafood tapas plate for one 30.0

( or share for two as an entrée )

oysters natural & kilpatrick style, mussels,  
trellised seasoned calamari, sautéed garlic prawns, sea scallops  
char grilled marinated baby octopus

for half bug tail add 5.0

## Main Course Dishes

400 gram rib eye served with bone ... resting on potato terrine  
garnished with sauteed garlic field mushrooms, broccolini and jus

**30.o** g f

250 gram beef tenderloin served with wilted roquette, spinach, baby  
dutch carrots, baby beetroot, kipfler potato coins  
finished with a gorgonzola cheese cauliflower cream and  
beef jus garnish

**30.o** g f

chicken maryland cutlet poached in master stock, oven roasted  
and served resting on roasted pumpkin, roquette, raddichio  
sautéed zucchini ... finished with potato curls and an  
orange, butter, mixed herb sauce

**25.o**

soy and honey lacquered duck twice cooked and served over  
sauteed pumpkin, confit garlic, spinach, pancetta and pinenuts  
garnished with a soy & mirin dressing

**28.o**

slow cooked bangalow pork belly served resting on sautéed  
daikon, bok choy, sun dried tomatoes finished with prawn skewer,  
a stewed plum and a sweet and sour puree garnish

**27.o** g f

prime lamb backstrap marinated in  
fresh chilli, lemongrass and ginger oil  
baked then served resting on  
pan fried kipflers with wilted asian vegetables and  
roasted peppers garnished with sauce reduction

**28.o** g f

fish yellow curry ... barramundi, spring onions, broccolini, bean shoots,  
coconut milk infused with lemongrass, chilli and kaffir lime ...  
fragrant rice side

**22.o**

## Vegetarian

handmade roasted pumpkin, sage and pinenut ravioli  
served tossed in a caper and mixed herb burnt butter **18.o**

handmade basil flavoured gnocchi served with roasted tomato and red  
wine reduction, small scale tomatoes, crisp basil leaves and olive petals

**18.o**

seared tofu with bok choy, courgette, spanish onions, fresh chilli  
coconut milk infused with lemongrass and kaffir lime ... fragrant rice side

**18.o**

## Sides **6.o each**

paris mash / fries / king prawn skewers ( 2 )

steamed broccolini / roasted pumpkin

tossed salad with cherry tomatoes, pine nuts & balsamic