



MENU

ASSORTED BREADS

Garlic & Herb Bread	V \$10.00
Bruschetta Traditional (2) Pesto, chopped tomato, red onion & basil with balsamic syrup	V \$12.90
Trio of Dips Served with warm Turkish bread, dukkah & olives	\$15.90

SMALL PLATES (TAPAS)

Mediterranean mix of marinated olives	V \$6.90
Spanish Croquettes (3) Crispy fried ham & egg croquettes with romesco sauce	\$10.90
Polenta Chips (6) Parmesan & herb polenta chips with red pepper, basil, pinenut pesto & salsa verde	V \$12.90
Braised Octopus Served with kipfler potatoes, sherry vinegar, olive oil, paprika & parsley	\$12.90

ENTREES

Duck & Mushroom Spring Rolls (3) Served with lettuce, hot mint & tangy dipping sauce	\$16.90
Duck Liver Parfait with red onion jam, cornichons, olives & toasted brioche	\$16.90
Atlantic Salmon Sashimi with ponzu dressing, wasabi Kewpie, seaweed salad & pickled ginger	\$16.90
Gochujang Korean Wings (8) Sweet, sour & spicy chicken wings, toasted sesame & coriander	\$16.90
Thai Fish & Prawn Cakes with tangy tomato dipping sauce, crisp Asian herb & vegetable salad	\$16.90
Fresh Natural Oysters	6 oysters \$18.00 // 12 oysters \$30.00
Oysters Kilpatrick	6 oysters \$21.00 // 12 oysters \$33.00

SALAD MEALS

Chicken Caesar Baby cos lettuce, bacon, croutons, anchovies, poached egg & creamy balsamic dressing	\$29.90
Greek Lamb Marinated char grilled lamb rump on a Greek salad, tossed in lemon oil with salsa verde	GF \$33.90
Smoked Salmon Salad Smoked Atlantic salmon served on a warm corn blinis with a cucumber, asparagus & dill salad, avocado puree & pickled beets	\$33.90
Prawn & Mango Salad Tossed with Asian herbs & leaves in a tangy tomato chilli dressing	GF \$34.90

CHICKEN

Chicken Parmigiana with smoked ham, tomato basil sauce, melted cheese, chips & a garden salad	\$29.90
Premium Parmigiana with prosciutto, tomato basil pesto sauce, olives, feta, chips & a garden salad	\$32.90

STIR FRY

Wok Fried Marinated Chicken Tossed with Asian greens, water chestnuts & hokkien noodles, finished with sweet soy & chilli sauce	\$28.90
Chilli Black Bean Beef Stir Fry Served with hokkien noodles, Asian greens, snow peas & baby corn	\$28.90
Stir Fried Asian Vegetables and Silken Tofu Asian vegetables finished with soy, lemon grass, ginger, chilli, crisp tofu & Asian herbs	V \$27.90
Wok Tossed Peking Duck & Scallops Shredded Peking duck & sea scallops with Chinese broccoli, water chestnuts & Asian spices. Wrapped in fine soya omelette topped with a master stock broth	\$32.90

PASTA & RISOTTO

Mushroom Risotto Swiss brown, shitake, button & porcini mushrooms, cooked in vegetable stock with thyme & baby spinach, & a parmesan wafer & truffle oil	V GF \$29.90
Chicken Risotto Chicken breast with peas, basil, crispy prosciutto with grana & a parmesan wafer	GF \$29.90
Goats Cheese & Pesto Ravioli with king mushrooms, braised eggplant & cherry tomatoes, creamy herb sauce & parmesan	V \$29.90
Gnocchi with Lamb Ragout Gnocchi with slow braised lamb shoulder, tomato, olives, herbs, peppers & lemon	\$29.90
Prawn & Atlantic Salmon Saffron Linguini with chilli, garlic, olive oil, lemon, & cherry tomatoes, finished with rocket, parmesan & anchovies	\$33.90

FISH & SEAFOOD

Old Fashioned Fish & Chips Beer battered Hake with tartar sauce & garden salad	\$28.90
Grilled Fresh Flake with basil mayonnaise, chips & garden salad	\$31.90
Atlantic Salmon Fillet Char grilled & served on a nicoise salad of green beans, roasted peppers, kipfler potatoes, olives & soft boiled egg with creamy balsamic dressing	GF \$34.90
Calamari Lightly floured & fried, served on rocket & parmesan salad with red pepper & garlic aioli	\$31.90
Prawn & Calamari, Vietnamese Style with fresh chilli, tomato, fish sauce, lemongrass & pepper, herbs & lime served with steamed rice	GF \$32.90
Garlic Prawns Sautéed with shallots in a creamy sauce served with jasmine rice	GF \$35.90

CHARGRILLS & OTHER MEATS

Porterhouse Steak (350g)	GF \$48.90
Aged Eye Fillet (250g)	GF \$48.90
Rib Eye (400g)	GF \$52.90

*Steaks served with chunky homemade chips, grilled field mushrooms & wilted spinach .
Choice of; Pepper sauce, Forest mushroom sauce, Port Wine Jus or Herb Butter*

Pork & Fennel Sausages Chargrilled served with creamy mashed potato, caramelised onion, red wine sauce & steamed greens	\$29.90
Pork Cotoletta Milanese Herb & parmesan crumbed cutlet served with a warm kipfler potato, bacon & pickled onion salad, soft boiled egg, balsamic honey & dijon mustard dressing & spiced pear compote	\$37.90
BBQ Prime Beef Rib - 20 hour slow cooked spice rubbed Beef rib, served with homemade smoky BBQ sauce, red coleslaw & chunky chips	GF \$44.90

DESSERTS

Home Made Chocolate Tart with berry compote & double cream	\$16.90
Raspberry Panna Cotta Served with fruit salad	GF \$16.90
Vanilla Bean Cream Brulee Served with berry compote & double cream	GF \$16.90
Belgium Waffle Belgium waffle topped with chocolate ice cream & mixed berry compote	\$16.90
Trio of Cannoli Filled with chocolate, coffee & citrus ricotta cream with pistachio pralin	\$16.90

V - Vegetarian GF - Gluten Free *March 23*



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