



*Available for Lunch Sat-Sun 12pm – 2.30pm
& Dinner Tues-Sun 5:30pm – 8:30pm*

Please order at the bar

SOMETHING TO SHARE

Charcuterie Board	Chef selected cured prime meats, dips & marinated olives, served with sour dough bread	29.0
Vegetarian Board	Chef selected roasted vegetables, dips & marinated olives, served with sour dough bread	28.0
Cheese Board	Assorted local & imported cheese, dips, crackers & lavosh	32.0
Hot Olives	Marinated mixed olives w/ garlic, chili, rosemary & lemon served with sour dough bread	16.0

ENTRÉE

Oysters (4, 8 or 12 pieces)	Natural freshly shucked with finger lime caviar & citrus zest (GF)	14.0
		26.0
		38.0
	Kilpatrick double smoked oysters with bacon & Worcestershire sauce (GF)	
Salt & Pepper Calamari	Crumbed & lightly seasoned with Murray river salt flakes & Szechuan pepper served with a side of aioli	16.0
Scallops	Seared scallops w/ garlic snow & pea puree	18.0
Ocean Trout	Crudo Ocean Trout w/ black pepper, vodka, dill & orange, served w/ wasabi vinaigrette	18.0
Thai Beef Salad	Tender beef strips marinated in a soy, lime, plum & sugar dressing, served on a green salad	15.0
Lamb Salad	Tender lamb w/ marinated artichoke & lentils served on a green salad w/ mint yoghurt (GF)	15.0
Prawn & Mango Salad	Australian prawns & mango served on green papaya w/ a chili, orange, lime & fish sauce vinaigrette	16.0
Spicy Tofu	Spiced tofu in a crispy basket w/ Japanese eggplant & coriander served with pickled cucumber (V) (VG)	16.0

Gluten-free (GF) Gluten free option (GF*) Vegetarian (V) Vegetarian option (V*) Vegan (VG)
while every effort is made, we cannot guarantee complete allergy free meals due to potential trace allergens in the working environment and supplied ingredients.

10% surcharge on public holidays

MAINS

Battered Fish	Fresh beer battered seasonal fish, tartare sauce, lemon & chips	27.0
Blue Eye Cod	Macadamia crumbed blue eye cod w/ blue cheese & cauliflower puree, lentils & grilled asparagus	29.0
Barramundi	Bush tomato spiced barramundi w/ chat potatoes, honey carrots & salsa	29.0
Beef	T-Bone 350g with chips & salad or mashed potatoes & steamed vegetables (GF)	35.0
(Red Wine jus, Pepper or Diane sauce)	Scotch 300g with chips & salad or mashed potatoes & steamed vegetables (GF)	35.0
Confit Duck	Duck Maryland w/ potato rosti, seasonal green vegetables & apple balsamic jus	29.0
Grilled Pork Cutlet	Pork Cutlet w/ lemongrass, coriander & oyster sauce glaze served w/ mashed potatoes & seasonal green vegetables	29.0
Chicken Parmigiana	Freshly crumbed chicken breast, thyme, Napoli sauce, mozzarella & salad	25.0
Lamb Backstrap	Harissa lamb backstrap w/ couscous salad & mint yoghurt	35.0
Lamb Ragu Gnocchi	Pumpkin & ricotta gnocchi w/ lamb ragu	26.0
Vegetable Gnocchi	Pumpkin & ricotta gnocchi w/ baby spinach, cherry tomatoes & pine nuts in a tomato sauce (V)	26.0
King Brown Mushroom	Grilled king brown mushroom w/ potato rosti, grilled asparagus & ricotta cheese (V)	25.0

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KIDS MENU (u12s)

Fish & chips	Battered fish pieces & chips	12.0
Chicken Nuggets	6 chicken nuggets & chips	12.0
Calamari	Crispy calamari & chips	12.0
Gnocchi	Pumpkin & ricotta gnocchi w/ baby spinach, cherry tomatoes & pine nuts in a tomato sauce (V)	12.0
Kids Dessert	2 scoops of ice-cream w/ topping (chocolate or caramel)	8.0

WOODFIRED PIZZA & BREAD

Garlic	Rosemary, garlic & olive oil (V)	8.0
Cheese	Mozzarella cheese (V)	15.0
Margherita	Tomato, bocconcini, basil & extra-virgin olive oil (V)	21.0
Diavola	Salami, red pepper, chili & mozzarella	21.0
Italian sausage	Italian sausage & caramelised onion	21.0
Lamb and feta	Ragu lamb, feta cheese, Spanish onion & baby spinach	23.0
Seafood	Prawns, clams, chili & mozzarella	23.0
Roasted pumpkin	Roasted pumpkin, feta and pine nuts (V)	20.0
Vegetarian	Roasted red pepper, fresh baby spinach, onions, mushrooms, tomatoes & black olives (V)	20.0
Oz Prosciutto E Rucola	Poacher's Pantry kangaroo prosciutto, Australian bush mountain peppers, rocket & mozzarella	23.0
Funghi	Portobello mushrooms, mozzarella & thyme (V)	21.0
Chicken peri-peri	Chicken breast, cherry tomatoes, mozzarella, thyme & peri-peri mayo	21.0
Hawaiian	A classic - ham & pineapple	21.0

Gluten-free pizza available upon request +3.0

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