



*Available for Lunch Sat-Sun 12pm – 2.30pm  
& Dinner Tues-Sun 5:30pm – 9:00pm*

***Please order at the bar***

## SOMETHING TO SHARE

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

## ENTRÉE

<b>Oysters</b> (4, 8 or 12 pieces)	<b>Natural</b> freshly shucked w/ kaffir lime curd (GF)	14.0
		26.0
		38.0
	<b>Kilpatrick</b> freshly shucked w/ double smoked bacon & Worcestershire sauce (GF)	
<b>Salt &amp; Pepper Calamari</b>	Crumbed & lightly seasoned w/ Murray river salt flakes & Szechuan pepper served w/ a side of aioli	16.0
<b>Scallops</b>	Seared scallops w/ pumpkin puree & water cress (GF)	18.0
<b>Kingfish</b>	Ceviche Kingfish, grapefruit, coriander, smoked roasted baby capsicum (GF)	18.0
<b>Thai Beef Salad</b>	Tender beef strips marinated in a soy, lime, plum & sugar dressing, served on a green salad	15.0
<b>Prawn &amp; Mango Salad</b>	Australian prawns & mango served on green papaya w/ a chili, orange, lime & fish sauce vinaigrette (GF)	16.0
<b>Eggplant</b>	Wood smoked, w/ roasted truss cherry tomatoes, miso paste, black sesame seeds, grilled root vegetables (V) (VG) (GF)	16.0

Gluten-free (GF) Gluten free option (GF\*) Vegetarian (V) Vegetarian option (V\*)  
Vegan (VG) Vegan option (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

<b>Battered Fish</b>	Fresh beer battered seasonal fish, tartare sauce, lemon & chips	27.0
<b>Salmon</b>	Tasmania salmon, pea risotto, aged parmesan shard, lobster bisque (GF)	29.0
<b>Barramundi</b>	Sourced from Humpty Bay, wood fired Hawaiian sweet potato, grilled courgette, goat cheese curd, saffron cream (GF*)	29.0
<b>Beef</b> (Red Wine jus, Pepper or Diane sauce)	Scotch 300g with chips & salad or mashed potatoes & steamed vegetables (GF)	35.0
<b>Beef Cheek</b>	Slow cooked, creamy mashed potato, caramelized fennel, Dutch carrots & jus (GF)	31.0
<b>Pork Tenderloin</b>	Crispy prosciutto, caramelized fig, creamy mashed potato, green apple mousse, seasonal green vegetables & red wine jus (GF)	29.0
<b>Chicken Parmigiana</b>	Freshly crumbed chicken breast, thyme, Napoli sauce, mozzarella & salad	25.0
<b>Crumbed Lamb</b>	Slow cooked lamb shoulder, herb crumbed, stuffed w/ roasted pistachio nuts, crispy polenta, grated parmesan cheese & red wine jus	35.0
<b>Beef Ragu Pappardelle</b>	Pappardelle w/ beef ragu	26.0
<b>Vegetable Pappardelle</b>	Pappardelle w/ baby spinach, cherry tomatoes & pine nuts in a tomato sauce (V)	26.0
<b>Cauliflower</b>	Woodfire roasted, smoked paprika, caramelized fennel, grilled baby onion, pomegranate, goat cheese curd (V) (VG*) (GF)	26.0

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## KIDS MENU (u12s)

<b>Fish &amp; chips</b>	Battered fish pieces & chips	12.0
<b>Chicken Nuggets</b>	6 chicken nuggets & chips	12.0
<b>Calamari</b>	Crispy calamari & chips	12.0
<b>Kids Dessert</b>	2 scoops of ice-cream w/ topping (chocolate or caramel)	8.0

## WOODFIRED PIZZA & BREAD

<b>Garlic</b>	Rosemary, garlic butter & cheese (V)	8.0
<b>Cheese</b>	Mozzarella cheese (V)	15.0
<b>Margherita</b>	Tomato, bocconcini, basil & extra-virgin olive oil (V)	22.0
<b>Seafood</b>	Prawns, clams, chili & mozzarella	24.0
<b>Mediterranean</b>	Roasted peppers, eggplant, tomatoes, olives, mushroom, baby spinach & feta (V)	23.0
<b>Smokey Cauliflower</b>	Smoked paprika cauliflower, zucchini, eggplant & bechamel base	22.0
<b>Supreme</b>	Pepperoni, Italian sausage, capsicum, onion, tomatoes, olives, mushrooms & mozzarella	23.0
<b>Chinese BBQ Pork</b>	Slow cooked Chinese BBQ pork, fried crispy onion, shallots w/ char siu mayonnaise	25.0
<b>Mexican Beef</b>	Cumin beef ragu, pickled jalapenos, roast pepper, fresh avocado & mozzarella	25.0
<b>Lamb and Feta</b>	Ragu lamb, feta cheese, Spanish onion & baby spinach	24.0
<b>Chicken Peri-peri</b>	Chicken breast, cherry tomatoes, mozzarella, thyme & peri-peri mayo	22.0
<b>Hawaiian</b>	A classic - ham & pineapple	22.0

*Gluten-free pizza available upon request +3.0*

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