

Summer

Menu

Grazing options

Charcuterie Platter | 35.0

Selection of cured prime meats,
marinated olives, trio of dips,
pickles, served with sourdough bread
(gf*)

Mediterranean Vegetarian Platter | 29.0

Grilled, roasted and pickled seasonal
vegetables with trio of dips,
marinated olives and sourdough bread
(v) (vg*) (gf*)

Cheese Board | 33.0

Assorted local & imported cheese,
marinated olives, trio of dips, rice
crackers and Lavosh (v) (gf*)

Hot Olives | 18.0

Marinated mixed olives tossed w/
garlic, chilli, rosemary & lemon
served w/ sour dough bread (v) (vg)
(gf*)

Spanish Mix | 22.0

Chorizo marinated mixed olives,
capsicum, tossed w/ garlic, chilli,
rosemary & lemon served w/ sour dough
bread (gf*)

Thick Cut Chips | 6.5

Thick cut potato chips w/ aioli

Sweet Potato Chips | 8.0

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Sweet potato chips w/ cumin yoghurt

Oysters

20
/38

- o Freshly shucked w/ lemon (gf) 6 or 12
- o Freshly shucked w/ lime sorbet & salmon caviar (gf)
- o Kilpatrick - w/ double smoked bacon & Worcestershire sauce (gf)

Salmon Gravlax

19.0

Thinly sliced cured salmon, served on pickled cucumber, petite savory lemon & chive cheesecake, with baked focaccia strips

Salt & Pepper Calamari

16.0

Lightly seasoned, served with garlic yogurt dip & caramelised lemon

Duck Liver Parfait

18.0

Housemade, served with duck rillettes, port, orange & red currant jelly, served with crisp bread (gf*)

Beef Carpaccio Caprese

19.0

Thinly sliced seared beef tenderloin, served chilled with sweet tomato, buffalo mozzarella & basil salad (gf)

Garlic Mushrooms

16.0

Entrées

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Sautéed with baby spinach, whipped
feta, topped with lemon granola (v)
(vg*) (gf*)
MAIN OPTION \$24.0

M a i n s	Grill of the Day	35.0
	With chef's seasonal side selection (gf*)	
	Market Fish	29.0
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	Grilled Chiverton Pork Loin	28.0
	Served with a pulled pork croquette, apple chutney & baby vegetables drizzled with apple cider jus (gf*)	
M a i n s	Lemon Chicken	26.0
	Juicy chicken breast & thigh coated in crisp lemon & buttermilk batter, served with smashed garlic chats & baby spinach	
	Cowra Lamb Cutlets	36.5
	Served with grilled watermelon, housemade mint jelly, creamed feta cheese & cracked pepper (gf)	
	Duck Confit	28.0

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Slow roasted duck Maryland served on
truffled mash with blood orange jus &
Dutch carrots (gf)

Salmon Pasta | 25.0

Fresh Pappardelle, tossed with
salmon, capers, dill, cherry tomatoes
& extra virgin olive oil

Cauliflower Rice Salad | 24.0

Tossed with fresh mint, coriander &
green onion with a warm maple syrup &
cumin vinaigrette, blistered cherry
tomatoes, topped with Moroccan
inspired lentil fritters (v) (vg*)

Vegetarian Pasta | 24.0

Spanish onion, semi dried tomatoes,
artichoke, baby spinach, served on
fresh pappardelle with pesto drizzle
& parmesan (v) (vg*)

Gin & Tonic Battered Fish | 27.0

Fresh beer battered seasonal fish,
hand cut potato chips, tartare &
grilled lemon

Chicken Parmigiana | 25.0

Panko crumbed chicken breast,
housemade tomato sugo, melted
mozzarella & parmesan, with garden
salad

Eggplant Parmigiana | 22.0

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Marinated & crumbed eggplant slices,
housemade tomato sugo & melted
mozzarella, with garden salad (v)

Sides

Rocket Salad | 10.0

Thinly sliced pears, spicy rocket,
shaved parmesan & balsamic

Greek Salad | 16.0

Mixed lettuce topped with cherry
tomatoes, cucumbers, red onions, feta
and kalamata olives

Garden Salad | 10.0

Crisp lettuce, delicious cherry
tomatoes and cucumber slices

Moroccan salad | 14.0

Couscous with oven roasted pumpkin,
capsicum, apricots, cucumber,
sultanas, coriander & mint

Garlic Pizzetta | 8.0

Rosemary, garlic butter & cheese (v)

Cheese | 16.0

Mozzarella cheese (v)

Roasted Pumpkin | 22.0

Mozzarella, pumpkin, spinach &
ricotta topped with rocket & pine
nuts (v)

Mediterranean | 23.0

Woodfired

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option

Roasted peppers, eggplant, tomatoes,
olives, mushroom, baby spinach & feta
(v)

Margherita | 22.0

Tomato, bocconcini, basil & extra-
virgin olive oil (v)

Piccante | 24.0

Mozzarella, spicy salami, red onion,
roasted capsicum & pickled chilli

Lamb and Feta | 25.0

Ragu lamb, feta cheese, Spanish onion
& baby spinach

Satay Prawns | 25.0

Succulent prawns, garlic, diced
tomato, green capsicum & mozzarella
finished with aioli drizzle

Hawaiian | 22.0

A classic - ham & pineapple

Chicken Peri Peri | 23.0

Chicken breast, cherry tomatoes,
mozzarella, thyme & Peri Peri mayo

Kids (u12)

Fish & Chips | 12.0

Battered fish pieces & chips

Calamari | 12.0

Crispy calamari & chips

Nuggets | 12.0

6 chicken nuggets & chips

Kids Dessert | 8.0

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2 scoops of ice-cream w/ topping
(chocolate or caramel)

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