

Breads

Roasted Garlic Bread	\$7.50
Baked Foccacia, Balsamic, Olive Oil & Roast Garlic	\$9.50
Grilled Turkish, Trio of Dips	\$11.00

Oysters

	<u><i>½ Doz</i></u>	<u><i>1 Doz</i></u>
Natural	\$17.00	\$32.00
Kilpatrick	\$18.00	\$34.00
Lime & Ginger Dressing	\$18.00	\$34.00
Mornay	\$18.00	\$34.00
Roasted Garlic Cream & Parmesan	\$18.00	\$34.00
Crispy Wok Fried w Salt & Szechuan Pepper	\$20.00	\$40.00
Bloody Mary Shots	\$3.00ea	\$34.00

Entree

Spiced Honey Glazed Pork Belly, Apple Fondue, Seared Scallop & Micro Salad	\$17.00
Crispy Fried Soft Shell Crab, Egg Noodle Salad, Citrus Dipping Sauce	\$17.00
Twice Cooked Goats Cheese & Baby Spinach Soufle, Cherry Tomato Dressing	\$15.00
Seared Wagyu Beef, Sugar Roast Garlic Salad & Tarragon Mayonnaise	\$16.00
Sauteed King Prawns, Garlic, Lemon & Parsley, Steamed Jasmine Rice	\$17.00
Duck Pate, Kumquat & Ginger Chutney, Grilled Turkish Bread	\$16.00

Mains

Prosciutto Wrapped Chicken Breast, Spinach & Mushroom Risotto,
Brocolini, White Wine Cream
\$29.00

Seared Breast of Duck, Fondant Potato, Fried Greens,
Caramelised Pineapple, Chutney & Tamarind Glaze
\$32.00

Roasted Pumpkin & Ricotta Rotolo,
Pine Nut & Sage Butter,
\$26.00

Roast Suckling Pig, Garlic Mash, Baby Vegetables,
Toffee Apple & Calvados Gravy
\$35.00

Char Grilled Tasmanian Salmon Fillet, Cauliflower Puree,
Baby Caper, Olive & Lime Salad
\$31.00

Marinated Rump Of Lamb, Roasted Parsnips, Hand Cut Chips,
Blackened Tomato & Lime, Red Wine Jus
\$34.00

Crispy Fried Barramundi, Seasonal Greens, Steamed Rice,
Sweet Chilli Glaze
\$31

Grilled 180g Grain Fed Eye Fillet, Crushed Potato, & Pancetta,
Grilled Asparagus, Red Wine Jus
\$32

Grilled 300g Wagyu Rump, Sauteed Kipflers, Garlic Mushrooms
Goats Curd Tomato, Crispy Onion Rings & Red Wine Jus
\$38.00

Sides

Seasonal Vegetables	\$8.00
Garlic Mushrooms	\$8.50
Plain French Fries	\$7.00
Spiced French Fries	\$7.00
Garlic Prawns (4)	\$12.50
Chilli and Ginger Prawns (4)	\$12.50
Garden Salad	\$7.50