



Open 7 days
6pm till 9pm

Happy Mother's Day

STARTER

- FLOWER POT BREAD (V)** 9
with sundried tomato, oregano, chives served with creamy fetta and olive oil balsamic vinegar
- GARLIC BREAD (V)** 6/10
french bread with garlic butter and parmesan cheese grilled until golden brown

MAINS

- SMOKED PORK RIBS** half 20 full 34
slow smoked in our smoke house and marinated in our special sauce with maple, soya, chilli and oyster sauce
- ROAST CHICKEN (GF)** 28
on roast butternut pumpkin, baby carrots and shallots with apple cider rosemary chicken jus, topped with roasted macadamias
- BARRAMUNDI** 32
infused with buttermilk, onion, bay leaves and parsley, panfried served on cauliflower puree with broccolini and lemon oil
- TORTELLINI (VEG)** 16/26
spinach and ricotta tortellini tossed in roma tomato garlic sauce

ENTREE

- OYSTERS NATURAL (GF)** 16/26
with caramelised lemon
- OYSTERS KILPATRICK** 18/29
pancetta, tomato sauce, worcestershire, sherry vinegar
- HOMEMADE CHICKEN SPRING ROLLS** 16
with greens and spicy chilli sauce
- HOMEMADE ASIAN PORK DUMPLINGS** 16
cooked in soya stock served with bok choy and Sichuan sauce
- BABY OCTOPUS (GF)** 15
marinated in white wine and spices, char grilled, served with citrus mayo
- PAN FRIED SCALLOPS (GF)** 28
with fennel, peas, asparagus, crispy pancetta and pepper fish stock
- CALZONE (VEG)** 18
topped with zucchini, onions, chilli capsicum, basil, spinach, roasted almonds and Romano cheese
- PRAWN NOODLE SALAD** 23
chilli jam, basil puree, vermicelli noodles, sesame seeds, fennel seeds, bloody mary mayo

- SCOTCH FILLET** 36
with a dragoncello crust served with sweet potato gratin, chilli onions and red wine jus
- CONFIT SALMON (GF)** 34
with a tomato, fennel, sorrel and blood orange salad dressed with garlic and leek sauce
- LAMB SHANKS (GF)** 37
braised in tomato white wine coulis and herbs with red kidney beans, black beans and Alaskan potatoes
- PORK CUTLETS** 30
with horseradish cream, bacon crumbs, Alaskan potatoes and burnt butter

* Menu subject to change *



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SIDES

- CHUNKY CHIPS** 6
- ROAST VEGETABLES (GF/VEG)** 8
Roast potato, carrot and pumpkin
- STEAMED VEGETABLES** 8
Broccolini and beans olive oil balsamic dressing, roasted almonds with lemon cheek
- GREEN SALAD (GF/VEG)** 8
Cos lettuce, kale, rocket and lemon sorrel with authentic Italian dressing and cracked black pepper

DESSERTS

- MOTHER'S DAY CAKE** 10
vanilla cake with white chocolate buttercream
- VANILLA BEAN CRÈME BRULEE (GF OPTION)** 12
with an apple rose and salted caramel sauce
- CHOCOLATE SPHERE (GF)** 12
with chocolate cake, white chocolate mousse, hot caramel sauce, crushed macadamias and raspberries
- BLUEBERRY TART** 12
with lemon mascarpone cream
- PECAN PIE BARS** 12
with double cream

(GF) gluten free (VEG) vegetarian

(GF option) available upon request

COFFEE

- Cappuccino
- Latte
- Flat White
- Mocha
- Long Black
- Macchiato
- Chai Latte
- Mug add .50
- Soy milk add 1.0
- Double shot or decaf add .50
- Flavour – vanilla, hazelnut, caramel add 1.0

LIQUEUR COFFEE

- Irish, Jamaican, Mexican, Roman or Italian 8.5

LIQUEUR AFFOGATO

- Coffee, Vanilla Bean Ice Cream & your favourite liqueur 12

TEA

- English breakfast 4.5
- Earl grey
- Green tea
- Lemongrass and ginger
- Cleopatra's champagne (chamomile blend)

THANK YOU FOR DINING WITH US

** Menu subject to change **