



Open 7 days
6pm till 9pm

TO SHARE

- FLOWER POT BREAD (V)** \$9
with sundried tomato, oregano, chives served with creamy fetta and olive oil balsamic vinegar
- SOURDOUGH (V)** \$8
with roast pumpkin, avocado, grilled capsicum and cheddar cheese
- GARLIC BREAD (V)** \$6/\$10
french bread with garlic butter and parmesan cheese grilled until golden brown

ENTRÉE.....

- OYSTERS NATURAL (GF)** \$16/\$26
with candied lemon
- OYSTERS KILPATRICK (GF)** \$18/\$29
pancetta, tomato sauce, worcestershire, sherry vinegar
- ASIAN PORK DUMPLINGS** \$16
homemade pork dumplings served with sichuan sauce
- HOMEMADE CHICKEN SPRING ROLLS** \$16
served with sweet chilli sauce
- MIDDLE EASTERN LAMB RIB (GF)** \$22
smoked and marinated with cumin, coriander, fennel and black sesame seeds, served with choy sum and japanese sauce

- CHICKEN CROQUETTE** \$16
served with cucumber, cracked freekah, sunflower seeds, buttermilk dressing

- HOMEMADE MINI CHORIZO CORN DOGS** \$14
served with homemade tomato relish and mustard

- WARM VEGETABLE BOWL (V/GF option)** \$15
eggplant, zucchini, red beans stewed in homemade Napoli sauce served with a Turkish chickpea falafel and labneh

- PAN FRIED PRAWNS (GF)** \$20/\$38
with garlic and chipotle oil served with lime cheeks

- SPICY STIR FRIED CHICKEN AND SCALLOPS (GF)** \$18/\$34
with garlic stems, spring onions and snow peas

- SINGAPORE LAMB STIR FRY** \$17/\$27
stir fry with shitake mushrooms, singapore noodles and hoisin sauce

- GRILLED CHICKEN AND MANGO SALAD** \$17/\$25
with baby cos, prosciutto, cumin, chick peas, shallots and a lime cheek

- ASPARAGUS SALAD (V)** \$15/\$23
with Italian tomatoes, poached egg topped with parmesan cheese

MAIN

SMOKED PORK RIBS half \$18 full \$34

slow smoked in our smoke house and marinated in our special sauce with maple syrup, soya, chilli and oyster sauce

BRAISED DUCK MARYLAND (GF option) \$34

with tomato, white beans, pancetta, Dijon mustard served with sour dough and cos lettuce

STICKY ROAST CHICKEN (GF) \$28

in a smoky tomato glaze served with snow peas and lime cheeks

BEEF DAUBE \$27

slow cooked beef stew with roasted pumpkin, carrot and parsnip chips served with sour dough

CONFIT SALMON (GF) \$34

served with artichokes, snow peas, rocket, lemon cheeks and a light fish sauce

QUINOA CRUSTED VEAL SCHNITZEL \$28

served with mint peas, mashed fetta, bok choy, lemon cheeks and hassleback spuds

BARRAMUNDI \$32

with a nutty cheese crust baked until golden brown, drizzled with garlic cream sauce and served with hassleback spuds

SCOTCH FILLET (GF) \$34

served with burnt onions, sweet potato garlic rosemary gratin and homemade Portuguese tomato compote

PORK BELLY \$32

with scallops, scallop veloute, spinach puree and micro herbs

CASARECCE PASTA (V option) \$15/\$27

cooked in chicken stock with pancetta, asparagus, chilli, garlic and garnished with parmesan cheese

SIDES

GRAIN SALAD (V/GF) \$15

with wild rice, quinoa, nuts, figs, cranberries and apricots

DUCK FAT HASSLEBACK SPUDS (GF) \$9

CAULIFLOWER GRATIN (V) \$9

SEASONAL VEGETABLES \$9

broccolini and snow peas served with sundried tomato and oregano butter

CHUNKY CHIPS \$6

DESSERT

VANILLA BEAN CRÈME BRULEE \$12

accompanied with double cream and caramelised bananas

STRAWBERRY PANA COTTA (GF option) \$12

served with berry granita and honey tuile

BELGIAN WAFFLES \$12

served with caramelised apple, maple sauce, and vanilla ice cream

AUSTRIAN PUDDING \$14

served with chestnut mousse, cherries and toffee butter

CHOCOLATE AND MACCADAMIA FUDGE TORTE (GF) \$12

served with vanilla ice cream

TEA 4.5

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

COFFEE 4

Cappuccino Latte
Flat White Mocha
Long Black Macchiato
Chai Latte

LIQUEUR COFFEE 8.5

Irish, Jamaican, Mexican, Roman or Italian

LIQUEUR AFFOGATO 12

Coffee, Vanilla Bean Ice Cream & your favourite liqueur