



Open 7 days  
6pm till 9pm

**TO SHARE .....**

- FLOWER POT BREAD** \$10  
with bacon, cheese and thyme served with homemade tomato relish and ricotta
- FOCCACIA** \$12  
topped with house smoked chicken, Dijon mustard, avocado and vintage cheddar
- GARLIC BREAD (V)** \$6/\$10  
french bread with garlic butter and parmesan cheese grilled until golden brown

**ENTRÉE.....**

- OYSTERS NATURAL (GF)** \$16/\$26  
with citrus mayonnaise
- OYSTERS KILPATRICK** \$18/\$29  
pancetta, tomato sauce, worcestershire, sherry vinegar
- ASIAN PORK DUMPLINGS** \$18  
homemade pork dumplings served with sichuan sauce
- HOMEMADE CHICKEN SPRING ROLLS** \$16  
served with homemade sweet chilli sauce
- SALT AND PEPPER SQUID** \$16  
lightly fried served with citrus mayonnaise

- SPANISH PORK VEGETABLE SOUP (GF OPTION)** \$16  
pork, chilli, red onions, garlic, tomato, chick peas and mixed capsicum served with batard pumpkin bread
- ALGARVIAN FISH STEW (GF OPTION)** \$19  
Fresh sardines stewed with tomato, red onion, garlic, pimento peppers, roasted cumin seeds served with batard pumpkin bread
- FRIED PORTUGUESE CHICKEN WINGS** \$16  
with honey and sesame glaze served with samfaina
- ZARZUELA (GF OPTION)** \$18  
red emperor cooked in dry white wine tomatoes, red onion mixed capsicum, garlic, pancetta, saffron garnished with roasted almonds served with sour dough
- EGGPLANT PARMIGIANA (V)** \$15  
topped with sliced roma tomato, burnt butter and bocconcini cheese
- GREEN CURRY PRAWNS (GF OPTION)** \$20  
slow cooked Indian curry, coconut cream, aubergine compote served with roti bread

## MAIN .....

### **SMOKED PORK RIBS** half \$24 full \$38

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

### **FETTUCCINE (V)** \$26

with sautéed swiss brown mushrooms,  
shallots, garlic, mixed herbs, tossed in  
Dijon mustard, cream and dry white wine  
garnished with parmesan cheese

### **BEEF DAUBE (GF OPTION)** \$28

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

### **BARRAMUNDI (GF)** \$33

with a nutty cheese crust baked until  
golden brown, drizzled with garlic  
cream sauce and served with duck fat potatoes

### **SCOTCH (GF)** \$36

served with black peppered mushrooms,  
sweet potato garlic rosemary gratin,  
light jus and horseradish cream

### **CHICKEN THIGHS (GF)** \$30

slow cooked in stock with pancetta,  
fennel topped with chermoula served with  
potato and greens garnished with rocket

### **LAMB SHANK** \$34

braised with white wine and mixed fresh  
herbs served with black beans, pearl barley,  
creamy feta and light jus

### **PORK BELLY (GF)** \$32

with scallops, spinach puree, light jus,  
garnished with micro herbs

### **CHICKEN STIR FRY** \$28

chicken, cashews, chilli, red onion,  
Thai basil and mixed capsicum served  
with thin hokkien noodles

### **ROAST SALMON** \$34

served on broccolini with spiced Israeli  
couscous drizzled with lemon wine sauce

*Please ask our staff about our Gluten Free options*

## SIDES .....

### **DUCK FAT POTATOES** \$9

### **SWEET POTATO ROSEMARY GARLIC GRATIN** \$9

### **SEASONAL VEGETABLES (V)** \$10

broccolini and snow peas served with  
sundried tomatoes and oregano butter

### **CHUNKY CHIPS** \$6

### **GREEN SALAD (GF/VEG)** \$9

cos lettuce, rocket, spinach, green oak lettuce,  
cucumber dressed with authentic  
Italian dressing and cracked black pepper

## DESSERT .....

### **VANILLA BEAN CRÈME BRULEE (GF OPTION)** \$12

with almond biscotti and mixed berry compote

### **PASTEL DE CHOCOLATE** \$12

with chocolate ganache, almond praline  
raspberry coulis, running cream and ice cream

### **HOUSEMADE BELGIAN WAFFLES** \$12

with hazelnut cream, strawberries, mango butter  
and ice cream

### **BLUEBERRY TART** \$12

with lemon mascarpone cream and ice cream

### **GINGER PUDDING** \$14

with maple syrup, strawberry jam  
and running 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