



Open 7 days
6pm till 9pm

TO SHARE

- FLOWER POT BREAD** \$10
with bacon, cheese and thyme served with homemade tomato relish and butter
- FOCCACIA** \$12
topped with pea, coriander, garlic, lemon juice smash, avocado, and grated pecorino 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 spicy lemon mayonnaise
- OYSTERS KILPATRICK** \$18/\$29
bacon, tomato sauce, worcestershire, red wine
- ASIAN PORK DUMPLINGS** \$18
housemade pork dumplings served with bok choy, soy stock, cumin, fennel and black sesame seed mix
- HOUSEMADE CHICKEN SPRING ROLLS** \$14
served with sweet chilli sauce
- HOUSEMADE PRAWN SPRING ROLLS** \$16
served on fried vermicelli with mayonnaise and lemon cheek

- CRISPY SQUID** \$17
served with harissa mayonnaise and lemon cheeks
- ASPARAGUS** \$16
poached in stock served with a chilli cashew pinenut lemon breadcrumb and tarragon buttermilk dressing

SALADS.....

- WARM GARLIC PRAWN SALAD (GF)** \$25
with watercress, cucumber, sundried tomato, red onions, fried garlic and rotti bread
- CHICKEN TENDERLOIN SALAD (GF)** \$20
with avocado, mango, mashed roast tomato, strawberry relish and sour cream
- SALMON SALAD (GF)** \$22
with chargrilled roast capsicum, zucchini, quinoa, garlic, mint, basil and tangy dressing
- PORK SALAD (GF)** \$26
cooked in a ginger and whiskey brine, lightly smoked served with crispy green cabbage, fennel, capsicum, fried shallots dressed with garlic aioli

Please ask our staff about our Gluten Free options

MAIN

BEEF WELLINGTON \$39

with mushroom onion duxelle served with roast vegetables and red wine jus

SCOTCH (GF) \$37

served with sage nutmeg onion gratin, thyme mushroom, duck fat potato and jus

SMOKED PORK RIBS half \$24 / full \$36

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

FETTUCCINE (V) \$24

with eggplant, shallots, yellow capsicum and baby spinach tossed in Napoli sauce, garnished with parmesan cheese

PAN FRIED CHICKEN BREAST \$32

filled with bacon, cheese, sundried tomatoes dusted with paprika and garlic served With duck fat potato and sherry sauce

BARRAMUNDI (GF) \$36

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

PORK BELLY (GF) \$32

with scallops, spinach puree, jus and wholegrain mustard

LAMB RUMP (GF) \$36

dusted with sumac, garlic and thyme served with pimento chillies, cauliflower puree, jus lie

BEEF BURGUNDY \$28

slow cooked beef stew with roast pumpkin, crispy bacon, parsnip chips served with sour dough

CRISPY SKIN SALMON (GF) \$36

with ginger, lemongrass, chilli and garlic broth served with baby bok choy and lemon cheek

PORK SIRLOIN \$33

in a light brine, lightly smoked in a spicy plum sauce with snow pea vine and duck fat potato

SIDES

DUCK FAT POTATOES \$10

SEASONAL VEGETABLES (V) \$10

broccolini and snow peas served with sundried tomatoes and oregano butter

CHUNKY CHIPS \$6

MEDITERANIAN SALAD (GF) \$10

tomato medley, Kalamata olives, red onion, snow pea vine, feta and balsamic glaze, virgin olive oil and white wine vinegar

GREEN SALAD (GF) \$9

cos lettuce, shallots, cucumber, avocado, chickpeas with an egg dressing

DESSERT

BAKED CHEESECAKE \$14

with ginger nut base topped lemon curd served with whipped cream

HONEYCOMB SEMI FREDDO (GF) \$14

served with choc hazelnut bark and strawberries

VANILLA BEAN CRÈME BRULEE (GF option) \$14

served with mixed berry compote and almond biscotti

CHOCOLATE AND CHERRY GATEAU \$16

with kirsch cream and ice cream

BERRY TRIFLE \$13

layers of sponge, mixed summer berries and marscapone 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

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