

BREADS

Garlic Bread

Crispy garlic butter smothered sourdough bread.

7.5

Sourdough

Crispy hot sourdough served with virgin olive oil and balsamic.

7.5

Tomato Bruschetta

Hot bruschetta topped with oven roasted marinated tomatoes, fetta cheese & wild rocket salad.

14.9

STARTERS

GF	Freshly Shucked Oysters	
	Natural Served on ice w cocktail sauce & buttered rye bread.	3.5 ea
	Kilpatrick Baked w bacon & chef's secret marinade on rock salt.	3.8 ea
V	Twice Cooked Goat's Cheese Soufflé	17.9
	With a tomato & basil salad, Gruyere cheese sauce & basil pesto oil.	
GF	Country Chicken Liver Pâté	17.9
	w pickled cornichons, marinated olives, cured meats & rye bread.	
V/	Caesar Salad	17.9
GF	Cos lettuce, freshly cooked bacon, garlic croutons, shaved parmesan cheese, creamy anchovy dressing & a soft-poached egg.	
V/	Pan Roasted Lamb Loin Chops	17.9
GF	w white balsamic vinegar dressed Greek salad & lavoche. Vegetarian option: pan seared haloumi cheese.	
V	Lemon-scented Tempura Local Banana Prawns Laced with Smoked Salmon Mousse	18.9
	Served w beetroot & orange style Waldorf salad, tamarind & lemon aioli.	
GF	Beef Carpaccio	17.9
	Herb-coated pan-seared grain-fed tableland beef fillet with baby capers, red onions, snippets, Grana Padano parmesan cheese, extra virgin olive oil & fresh lemon & a dill dressing.	

Not all ingredients listed. Please inform staff of allergies

V Vegetarian option available
GF Gluten free option available

\$3 pp Surcharge on public holidays
One bill per table

STARTERS

- GF Confit Pork Belly** 18.9
Served w truffle-scented parsnip mousse, charred asparagus, button mushrooms, pear & saffron chutney w a saffron & honey mustard dressing.
- GF Pan Seared Bugs** 24.9
Served w apple & vanilla scented sweet potato puree, candied cashew nuts, granny smith apple, petite salad & honey, saffron & grain mustard dressing, bug wonton, lemon grass & ginger oil.

Side Dishes

- Sautéed Kipflers** w chorizo & onion. 8.9
- Seasonal Vegetables** Tossed with butter with herbs & garlic. 6.9
- Tossed Salad** Dressed w white balsamic vinaigrette. 6.9
- Hot Chips** w tomato sauce. 6.9
- Summer Salad** 13.9
Tossed salad w rockmelon, coconut, candied walnuts & port wine dressing.

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PASTA | SEAFOOD

	Saffron Linguine with Black Lip Mussels & Calamari	28.9
	Olive oil, garlic, red chilli, lemon, thyme, root vegetables, oven-roasted tomato & white wine.	
	Traditional Tagliatelle Ragu alla Bolognese	24.9
	Ground black Angus beef braised in a rich tomato sauce, egg-based pasta, shaved Grana Padano parmesan & fresh basil.	
V/ GF	Butternut Pumpkin Risotto	26.9
	Served w roasted maple glazed butternut pumpkin, rocket pesto oil, danish feta crumble	
V	Parmesan & Citrus Crumbed Fish of the Day	Market Price
	Served w potato chips, summer salad w rock melon, remoulade sauce & lemon.	
	Vegetarian option: crumbed field mushroom.	
GF	Sesame, Chilli Flakes & Coriander Crusted Salmon	30.9
	Asian glazed bok choy, pineapple chilli & coriander salsa, tempura kumara potato. Ginger & coriander butter sauce.	
GF	Pan Seared Local Barramundi	32.9
	Sauté of zucchini, cherry tomato, kalamatta olives, potato gaufrette, charred red claw yabbie. Crayfish scented parsley butter sauce.	

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MEAT | POULTRY

	Chargrilled Olive Scented Free Range Chicken	27.9
	Served w Mediterranean vegetables, roma tomato tarte tatin & a pine nut & tarragon sauce.	
GF	Twice Cooked Duck Leg	30.9
	Served w roasted Queensland blue pumpkin & kipfler potato, semi-dried tomato, orange & wild rocket. Port wine Jus.	
GF	Honey & Seeded Mustard Glazed Pork Tenderloin	29.9
	Caramelized apples, napa cabbage w speck & onion. Truffle & herb scented potato hash. Calvados jus.	
GF	Pan Seared Beef Fillet	33.9
	Served w potato gnocchi, button mushrooms, oven roasted cherry tomatoes, chorizo sausage & confit garlic. Red wine jus.	

Side Dishes

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	Hot Chips w tomato sauce.	6.9
	Summer Salad	13.9
	Tossed salad w rockmelon, coconut, candied walnuts & port wine dressing.	

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Wakame [wah-KAH-meh]

Type of edible kelp (lobe-leaf seaweed) often used in miso soup and salads.

Carpaccio [kahr-pah-chee-oh]

Italian in origin, Carpaccio consists of very thin shavings of raw beef fillet or fish, which may be drizzled with olive oil and lemon juice.

Gruyère cheese [gloo-YEHR; gree-YEAHR]

Swiss Gruyère is named after the town of the same name in the canton of Fribourg. This moderate fat cow's milk cheese has a rich, sweet, nutty flavour. It is usually aged between 10 to 12 months.

Remoulade [ray-muh-LAHD]

This classic French sauce is made by combining mayonnaise with mustard, capers and chopped gherkins, herbs and anchovy.

Pommes Gaufrette [goh-FREHT]

These are crisp, latticed potato wafers.

Calvados [KAL-vah-dohs]

A dry apple brandy made in Calvados, in the Normandy region of France.

Tarte tatin [tart tah-TAN]

A famous French upside down cooked tart. Originally created with apples, the dish was created by two sisters in the Loire Valley who earned their living making it.

Praline [pra-leeNAY]

A brittle confection made of almonds and caramelized sugar.

Confit [kohn-FEE; kon-FEE]

This specialty of Gascony, France, is derived from an ancient method of preserving meat (usually goose, duck or pork) where by it is salted and slowly cooked in its own fat.

Chorizo [chor-EE-zo]

A highly seasoned, coarsely ground pork sausage flavored with garlic, chilli powder and other spices. It is widely used in both Mexican and Spanish cookery.

Tamarind [TAM-uh-rihnd]

Also known as Indian date, the tamarind is the fruit of a tall shade tree native to Asia and northern Africa and widely grown in India. The large 5 inch long pod contains small seeds and a sour-sweet pulp which, when dried, becomes extremely sour.

Cornichon [KOR-nih-shohn; kor-nee SHOHN]

French for "gherkin," cornichons are crisp, tart pickles, made from tiny gherkin cucumbers.