

**BREADS**

<b>Sourdough Ciabatta</b>	<b>8.9</b>
Warm crusty sourdough bread served w a trio of compound butters: Semi dried, tomato, olive tapenade & basil pesto	
<b>Garlic Bread</b>	<b>7.9</b>
Baked sourdough w garlic butter	
<b>Tomato Bruschetta</b>	<b>9.9</b>
Roasted tomato, fetta cheese, garlic & wild rocket	

**STARTERS**

**Oysters**

GF	<b>Natural</b>	w lemon	<b>18.9 / 32.9</b>
	<b>Kilpatrick</b>	Baked w bacon & chef's secret marinade	<b>19.9 / 33.9</b>
GF	<b>Zinc</b>	w pickled fennel, sauce maitaise & an orange wedge	<b>19.9 / 33.9</b>
	<b>Oyster Combination Plate</b>		<b>19.9 / 33.9</b>

GF	<b>Cured Salmon</b>		<b>19.9</b>
	Gravlax, tarragon blinis, lumpfish caviar, citrus scented creme fraiche, pickled cucumber & dill mustard dressing		

GF	<b>Crispy Prawns</b>		<b>18.9</b>
	Orange & saffron tempura prawns in a parma ham waistcoat, beetroot & orange waldorf salad & a tamarind & lime aioli		

	<b>Calamari</b>		<b>17.9</b>
	Lightly fried & served w couscous salad, roasted coconut mango salsa & light curry dressing		

GF	<b>Caesar Salad</b>		<b>16.9</b>
	Cos lettuce, crispy bacon, croutons, creamy anchovy dressing & soft poached egg		

	<b>w Char grilled Chicken</b>	<b>18.9</b>
	<b>w Marinated Calamari</b>	<b>18.9</b>
	<b>w Marinated Prawns</b>	<b>19.9</b>

V	<b>Goats Cheese Souffle</b>		<b>17.9</b>
	Double baked goats cheese souffle, marinated tomato & basil salad Gruyere cheese sauce & pesto oil		

**STARTERS**

**Soup Of The Day** 14.9  
Please ask your waiter

**Barramundi Spring Rolls** 17.9  
w a pineapple & chili sober noodle salad, sweet chili dipping sauce

V/GF **Thai Beef Salad** 22.9  
Thai marinated beef tenderloin, capsicum, bean sprouts, cucumber,  
cashews, basil, spring onion, ginger & chili dressing

**Asian San Choy Bow** 16.9  
Pork & chicken, sweet soy, water chestnuts, coriander,  
oyster sauce, chili & cos lettuce

**PASTA | NOODLES**

	<b>Confit Duck Pappardelle</b>	<b>29.9</b>
	Pappardelle w confit duck, almonds, spinach, crispy sage, spring onions & parmesan cheese	
	<b>Ravioli</b>	<b>24.9</b>
	Prawn, crab & fish ravioli, lime & seaweed butter sauce, asian bean sprout salad & fresh coriander	
V	<b>Risotto</b>	<b>23.9</b>
	Field mushroom risotto w asparagus, pine nuts, wild rocket, tomato oil & shaved parmesan cheese	
GF	<b>Thai Laksa</b>	<b>25.9</b>
	Chicken & prawn laksa w asian vegetables & rice noodles	
	<b>Side Dishes</b>	
	Bowl of Chips	<b>5.9</b>
	Garden Salad	<b>6.9</b>
	Butter Glazed Vegetables	<b>6.9</b>
	Garlic Mashed Potato	<b>5.9</b>

	<b>Stella Artois Beer Battered Barramundi</b>	<b>25.9</b>
	Crispy battered barramundi, chips & salad	
GF	<b>Grilled Market Fish</b>	<b>33.9</b>
	w oven roasted potatoes, herb salad, lemon butter & parsley	
GF	<b>Fresh Atlantic Salmon Fillet</b>	<b>34.9</b>
	Herb crusted salmon, potato gnocchi w a pomodoro base, mediterranean vegetables, basil oil & a petit salad	
	<b>Barramundi</b>	<b>34.9</b>
	Oven baked w macadamia crust, oyster sauce glazed bok choy, fried rice, yabby butter sauce & mango salsa	
	<b>Side Dishes</b>	
	Bowl of Chips	5.9
	Garden Salad	6.9
	Butter Glazed Vegetables	6.9
	Garlic Mashed Potato	5.9

GF	<b>Grain Fed Eye Fillet</b> w crisp bacon, garlic confit, herb & onion crushed potato, saute spinach & mushrooms, blue cheese & onion jam ravioli	35.9
GF	<b>Grain Fed Rib Eye - 350g</b> w seeded mustard potato mash, asparagus, char grilled tomato & onion jam	35.9

**All Meat Dishes Come With a Choice of:  
Creamy Mushroom Sauce, Pepper Sauce or Red Wine Jus**

**Side Dishes**

Bowl of Chips	5.9
Garden Salad	6.9
Butter Glazed Vegetables	6.9
Garlic Mashed Potato	5.9

V/GF	<b>Indian Style Butter Chicken Curry</b> Served w mango pickle, steamed basmati rice & papadums	<b>25.9</b>
GF	<b>Lamb Rack</b> Parmesan & sage crusted lamb rack w creamy braised potato, beetroot mousse, fried sage, garlic confit & red wine jus	<b>34.9</b>
GF	<b>Chicken Supreme</b> Baharat spice dusted chicken breast, coconut scented sweet potato crush, char grilled pineapple, broccolini, fresh lime & cumin jus	<b>31.9</b>

**Side Dishes**

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<b>Garden Salad</b>	<b>6.9</b>
<b>Butter Glazed Vegetables</b>	<b>6.9</b>
<b>Garlic Mashed Potato</b>	<b>5.9</b>