

BREADS

Garlic Bread

Crispy garlic butter smothered sourdough bread.

7.9

Sourdough

Crispy hot sourdough served with virgin olive oil and balsamic.

7.9

Tomato Bruschetta

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

13.9

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	19.9
	With a tomato & basil salad, Gruyere cheese sauce & basil pesto oil.	
GF	Country Chicken Liver Pâté	19.5
	w pickled cornichons, marinated olives, cured meats & rye bread.	
V/	Caesar Salad	16.9
GF	Cos lettuce, freshly cooked bacon, garlic croutons, shaved parmesan cheese, creamy anchovy dressing & a soft-poached egg.	
V/	Pan Roasted Lamb Loin Chops	18.0
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	19.0
	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

\$5 pp Surcharge on public holidays
One bill per table

STARTERS

- GF Confit Pork Belly** **19.9**
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. **9.5**
- Seasonal Vegetables** Tossed with butter with herbs & garlic. **7.5**
- Tossed Salad** Dressed w white balsamic vinaigrette. **6.9**
- Hot Chips** w tomato sauce. **6.9**
- Summer Salad** **14.9**
Tossed salad w rockmelon, coconut, candied walnuts & port wine dressing.

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PASTA | SEAFOOD

	Saffron Linguine with Black Lip Mussels & Calamari	29.9
	Olive oil, garlic, red chilli, lemon, thyme, root vegetables, oven-roasted tomato & white wine.	
	Traditional Tagliatelle Ragu alla Bolognese	26.5
	Ground black Angus beef braised in a rich tomato sauce, egg-based pasta, shaved Grana Padano parmesan & fresh basil.	
V/ GF	Butternut Pumpkin Risotto	28.9
	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	32.9
	Asian glazed bok choy, pineapple chilli & coriander salsa, tempura kumara potato. Ginger & coriander butter sauce.	
GF	Pan Seared Local Barramundi	34.5
	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	29.5
	Served w Mediterranean vegetables, roma tomato tarte tatin & a pine nut & tarragon sauce.	
GF	Twice Cooked Duck Leg	32.5
	Served w roasted Queensland blue pumpkin & kipfler potato, semi-dried tomato, orange & wild rocket. Port wine Jus.	
GF	Honey & Seeded Mustard Glazed Pork Tenderloin	32.9
	Caramelized apples, napa cabbage w speck & onion. Truffle & herb scented potato hash. Calvados jus.	
GF	Grain Fed Beef Fillet	34.9
	Served on seeded mustard potato purée, with a medley of prosciutto, beans, onion, cherry tomato & mushrooms, finished with a red wine jus.	

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	Hot Chips w tomato sauce.	6.9
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