

	Garlic Bread		7.5
	Crispy garlic butter smothered sour dough bread		
	Sourdough		7.5
	Crispy hot sour dough served w virgin oil & balsamic		
	Tomato Bruschetta		13.9
	Hot bruschetta topped w oven-roasted marinated tomatoes, fetta cheese & wild rocket salad		
	Tossed Salad		6.9
	Dressed with white balsamic vinaigrette		
	Hot Chips w Tomato sauce		6.9
GF	Freshly Shucked Oysters		
	Natural	on ice w cocktail sauce, rye bread & lemon	3.5 ea
	Kilpatrick	Baked w bacon & chef's marinade served on rock salt w lemon	3.8 ea
V/GF	Caesar Salad		17.9
	Cos lettuce, freshly cooked bacon, shaved parmesan, garlic croutons, creamy anchovy dressing & a soft-poached egg		
V/GF	Rustic Greek Salad		12.9
	Served w lamb short loin chops, white balsamic vinegar dressing & lavoche.		
V	Lemon Scented Tempura Banana Prawn Laced with Salmon		12.9
	Served w beetroot & orange style Waldorf salad, tamarind dipping sauce		
V/GF	Tempura Vegetables		6.9
	Wakame salad & sweet chilli & coriander sauce		
V/GF	Marinated Lamb Loin Chops		12.9
	Served w rustic Greek salad, white balsamic vinegar dressing		
V	Pumpkin & Goats Cheese Arancini		13.5
	Served w bush tomato chutney & pine nuts		
V	Barramundi Spring Rolls		13.9
	Served w Asian bean sprout salad & sweet chilli dipping sauce		
GF	Tasting Plate		27.9
	w pickled cornichons, marinated olives, country style chicken pate, cured meats, marinated lamp chop & rye bread		

Not all ingredients listed. Please inform staff of allergies

V Vegetarian option available

GF Gluten free option available