

Breads...

Garlic Bread	7.0
Ciabatta with Virgin Olive Oil	7.5
Turkish Bread with Dip	8.5
Char grilled Ciabatta with White Anchovies	9.0

Oysters...

Oysters Natural, Chardonnay Vinegar, Shallots, Lemon	17.5 / 33.0
Oysters Natural, Green Onion, Sour Cream, Citrus Vodka	17.5 / 33.0
Oysters Kilpatrick, Green Tabasco	18.5 / 35.0

Salads and Starters...

Soup of the Day	16.0
Heirloom Tomato with Torn Buffalo Mozzarella, Garlic Crouton and Dragoncello Salsa	17.5
Beef Tataki with Radish Salad and Japanese Flavours	18.0
Pork Belly with Mushroom - Spring Onion Stir fry and Chilli Caramel	19.0
Baby Calamari, Spiced Tomato Cous Cous, Coriander Relish	19.5
Tempura Soft Shell Crab with Sweet Potato Chips and Spiced Mayonnaise	19.5
Chermoula Tiger Prawns with Smoked Eggplant and Preserved Lemon Yoghurt	23.0

Shared Plates...

Mezze; Crumbed Green Olives, Spinach & Haloumi Filo, Tiger Prawns in Polenta with Romesco, Merguez Sausage and Basil Yoghurt, Spiced Salmon & Fennel, Turkish Bread with Dip	33.5
--	------

Seafood Plate; Pan fried Fish Fillet, Beer Battered Fish Fillets, Grilled Marron, Spice Salted Cuttlefish, Chilled Tiger Prawns, Smoked Salmon, Six Oysters (Natural or Kilpatrick) Served with Aioli, Nam Jim, White Vinegar and Ciabatta Bread	110.0
--	-------

Mains and Roasts...

Beer Battered Gummy Shark with Chips and Tartare Sauce	18.5 / 29.5
Seared Salmon with Spinach and Pancetta Salad, Lemon Butter Sauce	36.0
Pan fried Snapper Fillet with Whipped Potato, Tomato and Herb Salsa	38.5
Tunisian Spiced Vegetable Pie with Carrot and Medjool Date	28.0
Fish of the Day with Calamari Sauté, Black Olive, Tomato and Basil	MP
Roasted Free Range Chicken with Chorizo, Broad Bean, Baby Carrot and Mustard Sauce	36.0
Duck Confit with Braised Red Cabbage, Pumpkin Puree and Apple-Hazelnut Salad	39.5
Seafood Spaghettini with Garlic, Chili and Parsley	21.5 / 34.5
Lamb Shank Pie and Grilled Lamb Cutlet with Peas and Carrot & Cumin Puree	38.5
Wagyu Rump (200g MS 9) with Kipfler Potato, Roast Field Mushroom and Shallot Jus	44.0

From the Grill...

300g Sirloin (Grass Fed, Cape Grim, Tasmania)	39.5
250g Eye Fillet (Grain Fed, Kilcoy, Queensland)	41.5
350g Scotch Fillet (Grain Fed, Kilcoy, Queensland)	40.5

*All steaks served with chips and your choice of sauce

The Sauces...

Field Mushroom & Tarragon
Shallot & Red Wine
Béarnaise

On the Side...

Traditional Greek Salad	11.0
Leaf Greens with Aged Balsamic	9.5
Rocket Leaf and Shaved Grana Padano	9.5
Cauliflower Gratin	9.0
Green Beans and Broccoli with Virgin Olive Oil	9.5

Prices Inclusive of GST