
Breads

Garlic Turkish Bread Hummus, Pistachio Nut Dukkah, Basil Oil	8.5
Galleons Bruschetta Roast Cherry Tomatoes, Onion Jam, Danish Feta, Balsamic Reduction	9.9

Oysters

Natural	Lemon Infused Olive Oil - GF
3 – 12.3	6 – 24.6 9 – 36.9
Kilpatrick	Bacon Pieces, Kilpatrick Sauce
3 – 12.9	6 – 25.8 9 – 38.7

Entrée – All Entrees may be ordered as a Main E M

Soup of the Day Served with Toasted Garlic Turkish Bread	10.5	18.5
Haloumi & Asparagus Salad - V Pearl Cous Cous, Roast Peppers, Rocket, Pomegranate Glaze	17.9	26.9
Pan Seared Scallops - GF Mango, Cucumber & Lime Salsa, Chilli Jam, Fried Shallots	19.9	32.9
Sugar Cured Beef Tenderloin – GF Horseradish Cream, Pickled Radish, Watercress, Basil Oil	20.9	33.9
Tempura Soft Shell Crab Soba Noodle Salad, Miso & Black Sesame Dressing	21.9	34.9

Mains

Herb & Ricotta Gnocchi – V Roast Zucchini, Cherry Tomatoes, Field Mushrooms, Red Pesto, Basil Oil	27.9
Prosciutto Wrapped Chicken Ballantine Semi Dried Tomato Duxelles Farce, Pumpkin Puree, Broccolini, Salsa Verde	31.9
Pork Loin Cutlet - GF Sweet Potato Champ, Green Beans, Grilled Peach, Juniper Berry Jus	31.9
Pappardelle Marinara Mussels, Squid, Prawns, Scallops, Tomato, Garlic, White Wine, Baby Spinach, Parmesan, Lemon	33.9
Macadamia Crusted Atlantic Salmon Wild Rice Pilaf, Asparagus, Orange & Lemon Myrtle Sauce	34.5
Chermoula Lamb Rump - GF Cumin Roasted Pumpkin & Quinoa Salad, Saffron Tzatziki	35.9
Eye Fillet of Beef (250gm) - GF Rosemary Chat Potatoes, Broccolini With your choice of - Thyme Jus, Mushroom Sauce, Pepper Sauce or Café de Paris Butter	39.9
Sides	8.5

Mixed Leaf Salad, Feta, Avocado, Cherry Tomatoes
Sautéed Button Mushrooms, Baby Spinach, Garlic Butter
Seasonal Greens, Basil Oil, Toasted Pine Nuts
Thick Cut Chips, Smoked Paprika Aioli
Rosemary Chat Potatoes, Pink Sea Salt

Desserts

Warm Flourless Chocolate Cake - GF Chocolate Jaffa Sauce, Orange Blossom Cream	13.9
Coconut Rice Pudding - GF Vegan Strawberry & Rhubarb Compote, Pistachio Crumb	13.9
Citrus Crème Brulee Raspberry Sorbet, Cinnamon Shortbread	13.9
Chocolate & Hazelnut Filo Cigars Salted Caramel Sauce, Vanilla Bean Ice Cream	13.9
Cheese Plate Selection of Three Cheeses, Quince Paste, Fresh and Dried Figs, Nuts, Water Crackers	18.9
House Affogato Your choice of Liqueur, Vanilla Bean Ice Cream, Espresso Coffee	13.9

Liquid Desserts

Tiramisu Kahlua, Amaretto, Espresso, Milk served over ice ŵ Savoiardi	15.9
Chocolate Martini Vodka, Crème de Cacao, Ice cream, Marshmallow	15.9
Coffee Granita Baileys, Kahlua, Espresso, Ice Cream, Cream, Chocolate Cigar	15.9