

Entrée

Turkish Bread		8.5
garlic butter, baba ghanoush, sumac oil		
Bruschetta		12.9
tomatoes, olives, roasted capsicum salsa, fresh basil, balsamic glaze		
Pacific Oysters (GF)		
Natural lemon wedge	3 – 12.9 / 6 – 24.9 / 9 – 36.9	
Kilpatrick crispy bacon, worcestershire sauce	3 – 13.5 / 6 – 25.5 / 9 – 37.9	
Asian w sweet chilli vinaigrette, pickled ginger	3 – 13.9 / 6 – 26.9 / 9 – 38.9	
Soup of the day	e. 10.5	m. 16.5
toasted sourdough		
Tempura Soft Shell Crab (GF)	e. 17.9	m. 26.9
Asian slaw, crunchy noodles, lime & wasabi aioli		
Grilled Haloumi Salad (GF)	e. 18.9	m. 27.9
asparagus, slow roasted mushroom, tomato confit, baby rocket, citrus dressing		
Sugar Cured Beef (GF)	e. 20.9	m. 32.9
beef tenderloin, cauliflower puree, snow pea tendril, grilled peaches, port & red wine mayonnaise		
Seafood Tasting Plate (GF)	e. 23.9	m. 35.9
szechuan prawn skewer, lemon myrtle dusted calamari, pan seared scallops		

Mains

Pan Roasted Chicken Breast (GF) **34.9**
crushed herb potatoes, mixed greens, bell pepper coulis, orange & seeded mustard reduction

Grilled Lemongrass Pork Cutlet (GF) **33.9**
kumara puree, cinnamon roasted carrots, broccolini, pickled apple salad, quince glaze

Catch of the Day **M/P**
Chef's creation using locally sourced ingredients, see our waitstaff

Eye Fillet of Beef (GF) **39.9**
prosciutto wrapped chats, broccolini, beetroot jam, thyme & red wine jus

Butternut Pumpkin Gnocchi (V) **32.9**
sage butter, balsamic mushrooms, tomato confit, baby spinach, coconut pumpkin puree, macadamia nut crumble

Rump Steak & Chips **36.9**
300g Wagyu rump, thick cut chips, fried onion rings, béarnaise sauce

Something extra

mushroom sauce, pepper sauce, Café de Paris butter	3.5
prawns skewer topper	10.5
garlic seafood medley	15.9

Seafood board for 2* **139.9**
fresh prawns, oysters, bugs, tempura soft shell crab, lemon pepper calamari, scallop skewers, battered flathead, house salad, thick cut chips, seafood sauce
available Friday & Saturday only, other nights requires 24 hr notice

Sides **8.5**

steamed greens (GF), oyster sauce, fried shallots
honey glazed roasted carrots (GF), macadamia nut crumble
house salad (GF), leafy mix, cherry tomatoes, olives, cucumber
thick cut chips, sriracha aioli

Desserts

Warm flourless chocolate cake - (GF) chocolate Jaffa sauce, orange blossom cream	13.9
Coconut rice pudding – (GF/VG) strawberry & chia jam, 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, dried fruit & nuts, water crackers	18.9
House Affogato your choice of liqueur, vanilla bean ice cream, espresso coffee	13.9