
Galleons

RESTAURANT

Entrée

Turkish Bread 8.5
Garlic butter, Hummus, 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, Galleons Kilpatrick 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

Quinoa Salad (GF) (V) e. 18.90 m. 24.9
Pomegranate, Roasted Pumpkin & Onion, Feta Cheese, Rocket,
Sunflower Seeds, Sweet Potato Crisps

Prosciutto Wrapped Haloumi e. 16.90 m. 28.9
W Caramelised Peach, Basil Pesto

Seafood Tasting Plate (GF) e. 23.9 m. 35.9
Szechuan Prawn Skewer, Lemon Myrtle Dusted Calamari, Pan Seared Scallops

One bill Per Table
15% Surcharge On Public Holidays

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Mains

Smoked Cheddar & Leek stuffed Chicken Breast (GF) 34.9
Rocket, Quinoa, Roast Pepper & Pistachio Salad, 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

Prawn & Chorizo Pappardelle 30.9
Baby Spinach, Pesto Cream, Pimento, Parmesan Cheese

Catch of the Day W/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

Ricotta & Herb Gnocchi (V) 32.9
Sage Butter, Balsamic Mushrooms, Tomato Confit, Baby Spinach, Coconut Pumpkin Puree, Pomegranate Glaze

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
Prawn 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 8.9

Steamed Greens (GF), Oyster Sauce, Fried Shallots
Honey Gazed Roasted Carrots (GF), Macadamia Nut Crumble
House Salad (GF), Leafy Mix, Cherry Tomatoes, Olives, Cucumber
Thick Cut Chips, Sriracha Aioli

One bill Per Table
15% Surcharge On Public Holidays

Desserts

Warm Flourless Chocolate Pudding - (GF) Chocolate Jaffa Sauce, Vanilla Bean Ice-cream	13.9
Coconut Rice Pudding - (GF/NG) Strawberry & Chia Jam, Pistachio Crumble	13.9
Caramel Coffee Pannacotta With Coffee Caramel sauce & Praline Chip	13.9
Chocolate & Hazelnut Filo Cigars Salted Caramel Sauce, Vanilla Bean Ice-cream	13.9
Cherry Ripe Pavlova Coconut, Sweet Cherries & Chocolate	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