

Entrée

Turkish Bread V 9

Herb & Garlic Butter, Baked Parmesan Cheese

Bruschetta V 12

Roasted Cherry Tomatoes, Caramelised Onion, Fetta Crumble, Balsamic reduction

Soup of the Day 11

with Toasted Turkish Bread

Oysters GF/DF 3 – 13 / 6 – 25 / 9 - 37

Kilpatrick

Natural w Lime

Nam Jim Thai Dressing

Salt & Pepper Calamari GF/DF 16

Asian Slaw, Caramelised Lime, Sriracha Mayo

Stuffed Zucchini Flowers V e 21 / m 38

Balsamic Onion Jam & Ricotta, Marinated Olives, Smoked Paprika Aioli

Sautéed Prawn Cutlets 18

Herb & Garlic Butter, Baby Spinach, Cherry Tomatoes, Toasted Sourdough,
Crisp Prosciutto, Saffron & Lime Aioli

Mains

Prawn & Chorizo Pappardelle 34

Red Pesto Cream, Baby Spinach, Cherry Tomato Confit, Parmesan Crumble

Grilled Barramundi GF 36

Spiced Chickpeas, Butternut Pumpkin, Broccolini, Romesco

Harissa Lamb Rump GF 38

Quinoa, Roasted Carrot & Rocket Salad, Red Onion Jam, Smoked Paprika Yoghurt

Sumac Chicken Breast GF 34

Root Vegetables, Broccolini, Pepperonata, Saffron & Lime Hollandaise

Coconut, Chickpea & Kale Curry GF/DF 28

Aromatic Braised Chickpeas, Pumpkin, Mixed Greens, Rice, Crispy Kale, Garlic Poppadum

Steaks

300g Sirloin 34

300g Wagyu 38

Herb Tossed Chat Potatoes, Steamed Greens,

Your choice of Sauce: Dianne **GF**, Pepper **GF**, Mushroom **GF**, Bearnaise **GF**

Seafood Topper GF 14

Prawns & Calamari in Garlic Cream Sauce

Sides

Beer Battered Chips / Herb Tossed Chats / Steamed Greens w Sweet Soy **8**

Pumpkin, Fetta, Rocket & Pine nut Salad w Citrus Dressing **8**

Desserts

Warm Chocolate Pudding 16

Berry compote, Chocolate Brownie crumb, Vanilla Ice-Cream

Coconut & Lime Panna cotta GF 15

Mango Jelly, Toasted Coconut, Raspberry Coulis, Biscotti

Coffee Meringue GF 16

Passionfruit Curd, Maple Cream, Balsamic Berries

King Island Cheese Board 1 - 16 / 2 - 21 / 3 - 26

Choose from

- Phoques Cove Camembert
- Stokes Point Smoked Cheddar
- Roaring Forties Blue

Accompanied with house made Rhubarb Jam, Dried Fruit, Strawberries, Water Crackers

House Affogato 16

Your choice of Liqueur, Vanilla Bean Ice Cream, Espresso Coffee

Liqueur Coffee 16

Roman - Galliano

Mexican - Kahlua

Irish – Whiskey

Italian – Amaretto

French – Brandy

Spanish – Licor 43