

ENTREE

TURKISH BREAD **V** 12

Oven baked w garlic herb butter and shaved parmesan

SOURDOUGH BRUSCHETTA **VG LF** 15

Topped w roasted portobello mushroom, tomato confit and pepperonata

SOUP DU JOUR **GF LF** 13

Our featured soup w oven baked bread of the day

NEW ZEALAND PREMIUM OYSTERS **GF LF** 3-14/6-26/9-37

Your choice of selections:

Natural with lemon

Kilpatrick

Bloody Mary shots

WILD MUSHROOM ARANCINI **V** e18/m28

Napoli sauce, honey cured olives, slow roasted tomato and pesto mayo

PAN SEARED PRAWNS **LF** e18/m28

Mild tomato chilli sauce, chorizo, baby spinach, toasted sourdough and saffron lime aidi

SQUID KAARAGE **GF LF** e19/m29

Japanese style crispy calamari, oriental cabbage salad, tomato and smoked chipotle mayo

SPINACH AND RICOTTA GNOCCHI **V** e18/m28

Handmade gnocchi, roasted carrots and cumin puree, tomato confit, sage brown butter sauce, macadamia nut and parmesan crumble

CHICKEN ROULADE **GF** e18/m36

Stuffed w haloumi, sundried tomato and pine nuts, crisp prosciutto, sweet potato puree, char grilled broccolini, smoked paprika honey aidi

ONE BILL PER TABLE – 15% SURCHARGE ON PUBLIC HOLIDAYS

MAINS

LAMB SHANK **GF LF** 36

Shiraz braised King Henry lamb shank, sweet potato mash, mixed greens and toasted almond

PORK CUTLET **GF LF** 34

Maple and soy marinated Murray Valley pork cutlet, roasted root vegetables, broccolini, pineapple compote and cider jus

CHICKEN BREAST **GF LF** 34

Asian flavoured grilled chicken, warm rice noodle salad w/ Asian greens, lemongrass and coconut broth, citrus salsa

BARRAMUNDI FILLET **GF LF** 34

Pan fried crisp skin w/ dukkah spice, kumara mash, roasted carrots, broccolini, pepperonata and saffron aidi

STEAK-FRITES 36

300g grass fed rib eye fillet, battered thick cut chips, café de Paris butter or your choice of mushroom Diane, pepper and hollandaise

SPAGHETTI MARINARA 36

Seasonal seafood of prawns, scallops, local fish, calamari, mussels, Napoli sauce, basil, lemon oil and shaved parmesan

DEB'S SURF AND TURF **GF** 49

300g grass fed rib eye fillet, sautéed garlic prawns and scallops, Asian infused cream sauce, baby spinach, roasted chats and seasonal vegetables

CAULIFLOWER AND SPINACH PAKORA **VG GF LF** 30

Braised tomato & chickpeas ragu, mixed greens, cucumber mint raita and poppadum

SIDES 9

Seasonal greens w/ teriyaki glaze, fried shallots **LF**

Roasted garlic herb chats potatoes w/ dukkah spice **GF**

Beer battered thick cut chips w/ hollandaise sauce

Seasonal garden salad w/ mandarin, toasted pine nuts and citrus dressing **GF LF**

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DESSERT

TURKISH DELIGHT MILLE-FEUILLE 18

A classic French dessert with three layers of puff pastry, with a rose water custard, crushed pistachios, Turkish delight spread and drizzle of honey.

CHOCOLATE HAZELNUT AND PEAR CAKE GF 18

A rich chocolate, hazelnut cake with a caramelized pear on top.
Served with hazelnut praline and vanilla ice-cream

WARM CHAI SPICED CHIA PUDDING GF/V/DF 18

A warm pudding for the cold months served with candy maple pecans, apple chips and caramel sauce.
Refined sugar free.

AFFOGATO 18

Your choice of liqueur w/ vanilla bean ice-cream & espresso coffee

CHEESE BOARD 29

Blue Costello, Camembert, Australian matured cheddar, fruit selection, crackers & grissini

TEA & COFFEE

Cappuccino, Flat White, Long Black, Latte	Cup	5
	Mug	6
Pot of Tea - English Breakfast, Earl Grey, Green or Peppermint		5
Espresso / Long Black		4.5
Mocha / Chai Latte / Hot Chocolate		6
Lactose Free, Almond, Soy or Oat		0.5
Syrups - Caramel, Vanilla or Hazelnut		0.8

LIQUEUR COFFEE 17

Roman - Galliano
Mexican - Kahlua
Irish - Whiskey
Italian - Amaretto
French - Brandy
Spanish - Licor 43

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