

Breads...

Garlic Bread	8.0
Ciabatta with Virgin Olive Oil	8.5
Turkish Bread with Dip	9.5
Char grilled Ciabatta with White Anchovies	10.0

Oysters...

Oysters Natural, Chardonnay Vinegar, Shallots, Lemon	19.0 / 36.0
Oysters Natural, Green Onion, Sour Cream, Citrus Vodka	19.0 / 36.0
Oysters Kilpatrick, Green Tabasco	20.0 / 38.0

Salads and Starters...

Soup of the Day	18.0
Heirloom Tomato with Torn Buffalo Mozzarella, Garlic Crouton and Dragoncello Salsa	19.0
Beef Tataki with Radish Salad and Japanese Flavours	19.5
Pork Belly with Mushroom – Spring Onion Stir fry and Chilli Caramel	21.0
Baby Calamari with Spiced Tomato Cous Cous and Coriander Relish	21.5
Tempura Soft Shell Crab with Sweet Potato Chips and Spiced Mayonnaise	21.5
Chermoula Tiger Prawns with Smoked Eggplant and Preserved Lemon Yoghurt	23.0

Shared Plates...

Mezze; Crumbed Green Olives, Spinach & Haloumi Filo, Tiger Prawns in Polenta with Romesco, Merguez Sausage and Basil Yoghurt, Spiced Salmon & Fennel, Turkish Bread with Dip	36.5
Seafood Plate; Pan fried Fish Fillet, Beer Battered Fish Fillets, Grilled Marron, Spice Salted Cuttlefish, Chilled Tiger Prawns, Smoked Salmon, Six Oysters (Natural or Kilpatrick) Served with Aioli, Nam Jim, White Vinegar and Ciabatta Bread	125.0

Mains and Roasts...

Beer Battered Gummy Shark with Chips and Tartare Sauce	20.5 / 32.0
Seared Salmon with Spinach and Pancetta Salad, Lemon Butter Sauce	38.5
Pan fried Snapper Fillet with Whipped Potato, Tomato and Herb Salsa	40.5
Tunisian Spiced Vegetable Pie with Carrot and Medjool Date	32.0
Fish of the Day with Calamari Sauté, Black Olive, Tomato and Basil	MP
Roasted Free Range Chicken with Chorizo, Broad Bean, Baby Carrot and Mustard Sauce	39.5
Duck Confit with Braised Red Cabbage, Pumpkin Puree and Apple-Hazelnut Salad	42.5
Seafood Spaghettini with Garlic, Chili and Parsley	24.0 / 38.0
Lamb Shank Pie and Grilled Lamb Cutlets with Peas, Carrot and Cumin Puree	42.5
Wagyu Rump (200g MS 9) with Kipfler Potato, Roast Field Mushroom and Shallot Jus	48.5

From the Grill...

300g Sirloin (Grass Fed, Cape Grim, Tasmania)	39.5
250g Eye Fillet (Grain Fed, Kilcoy, Queensland)	45.5
350g Scotch Fillet (Grain Fed, Kilcoy, Queensland)	44.5

*All steaks served with chips and your choice of sauce

The Sauces...

Field Mushroom & Tarragon
Shallot & Red Wine
Béarnaise

On the Side...

Traditional Greek Salad	12.0
Leaf Greens with Aged Balsamic	10.5
Rocket Leaf and Shaved Grana Padano	10.5
Cauliflower Gratin	10.0
Green Beans and Broccoli with Virgin Olive Oil	10.5

Prices Inclusive of GST