

### CHEESE & GARLIC FLATBREAD

Garlic Oil, Cheese (gfa)(vg) \$16

### MUSTARD & ROSEMARY FLATBREAD

Seeded Mustard, Garlic Oil, Cheese (gfa)(vg) \$16

# CHILLI ANCHOVY BRUSCHETTA

Garlic Oil, Anchovies, Rocket, Parmesan, Chilli (gfa) \$10

## MUSHROOM & HALOUMI BRUSCHETTA

Mushroom, Haloumi, Garlic Oil, Caramelized Onion, Chilli Honey, Rocket (gfa)(vg) \$12

# TOMATO BRUSCHETTA

Garlic Oil, Bocconcini, Tomato, Red Onion, Basil, Balsamic (gfa)(vg) \$12

# **ENTREE**

# WHIPPED RICOTTA

Chilli Honey, Walnut, Flatbread (gfa)(vg) \$20

### ARANCINI

Mushroom, Truffle Oil, Garlic Aioli, Parmesan, Rocket \$22

# PAN SEARED SCALLOPS

Corn Puree, Bacon Crumble, Lemon Butter, Lemon (gf) \$26

## STEAK TARTARE

Eye Fillet, Capers, Red Onion, Seeded Mustard, Cornichon, Flatbread, Egg (gfa) \$28

# PEKING DUCK SPRING ROLLS

Sweet Chilli Plum Dipping Sauce \$18

# PATÉ

Duck & Truffle, Flatbread (gfa) \$28

### BAKED BRIE

Honey, Walnut, Thyme, Flatbread (gfa)(vg) \$24

### LOBSTER ROLL

Fresh Chives, Spring Onions, Creamy Aioli \$25

### DIPS

Morroccan Vegetables, Beetroot Hummus, Flatbread (gfa)(vg) \$20

# COFFIN BAY OYSTERS (1/2 DOZ)

Natural (gf) \$26 Kilpatrick (gf) \$30

# CRUMBED MUSHROOMS

Beetroot Hummus, Garlic Aioli (vg) \$16

# **MAINS**

### BEEF POT PIE

Slow Cooked Beef with Carrot, Celery, Mushrooms & Gravy \$28

### SURF & TURF

250g Porterhouse, Creamy Garlic Prawns, Range Salad (gf) \$39

### GNOCCHI

Pan Seared, Mushrooms, Sage, Cream, Truffle Oil, Parmesan, Nut Crumb (vg) \$36

### EYE FILLET

Sweet Potato Puree, Green Beans, Rosemary Jus (gf) 100g \$29 / 200g \$49 Pepper Gravy \$2 / Mushroom Gravy \$2

# PORK BELLY

Sweet Potato Puree, Green Beans, Rosemary Jus (gf) \$38

# CHICKEN BREAST

Oven Roasted, Mushrooms, Sweet Potato Puree, Creamy Confit Garlic & Seeded Mustard Sauce (gf) \$34

# LAMB SHANK

Sweet Potato Puree, Green Beans, Roast Vegetable Jus (gf) \$32

# **SEAFOOD**

### PRAWNS

**Choice of - Coconut, Lemon Pepper OR Crumbed** 

Crushed Garlic Potatoes, Sweet Chilli Aioli OR Caper Aioli Range Salad, Lemon \$35

### CRUMBED FLATHEAD

Brown Vinegar, Chips, Lemon \$30

### BARRAMUNDI

Oven Baked, Beetroot Hummus, White Wine Butter, Capers, Range Salad (gf) \$36

### LIGHTLY FLOURED CALAMARI

Crushed Garlic Potatoes, Caper Aioli, Range Salad, Lemon (gfa) \$36

### SALMON

Oven Baked, Beetroot Hummus, White Wine Butter, Capers, Range Salad (gf) \$38

# BATTERED WHITING

Crushed Garlic Potatoes, Caper Aioli, Range Salad, Lemon 1 piece \$25 / 2 piece \$40

# SEAFOOD BASKET

Battered Flathead, Lemon Pepper Prawns, Coconut Prawns, Lightly Floured Squid, Chips, Range Salad, Lemon, Caper Aioli, Sweet Chilli Aioli \$49

# **SCHNITZELS**

### CHICKEN BREAST SCHNITZELS

served with Chips & Range Salad

# PLAIN GRAVY / PEPPER GRAVY / MUSHROOM GRAVY

Sml \$22, Lge \$30

#### HAWAIIAN

Sml \$25, Lge \$34 Nap Sauce, Ham, Pineapple, Cheese

### KILPATRICK

Sml \$25, Lge \$34 Kilpatrick Sauce, Bacon, Cheese

### **PEPPERONI**

Sml \$25, Lge \$34 & Cheese

### SATAY CHICKEN

Sml \$25, Lge \$34 Garlic Oil, Satay Sauce, Cheese, Chilli, Coriander

# **BBO MEATLOVERS**

Sml \$27, Lge \$36 Bbq Sauce, Ham, Pepperoni, Chorizo, Bacon, Cheese

### **PARMY**

Sml \$23, Lge \$32 Nap Sauce, Cheese

### CHICKEN YIROS

Sml \$25, Lge \$34 Garlic Oil, Tomato, Red Onion, Cheese, Tzatziki Sauce, Parsley

### **MUSHROOM & HALOUMI**

Sml \$25, Lge \$34 Nap Sauce, Chilli Flakes Garlic Oil, Caramelized Onion, Chilli Honey, Rocket

### **MEXICAN**

Sml \$25, Lge \$34 Nap Sauce, Sweet Chilli, Avocado, Sour Cream, Cheese

# CHILLI PRAWN & CHORIZO

Sml \$27, Lge \$36 Garlic Oil, Chilli Honey, Cheese

\*GLUTEN FREE CRUMB AVAILABLE\*