

*restaurant evening*

*6pm - 9pm*

*to begin*

*½ dozen oysters kilpatrick (gf) 18*

*a selection of housemade dips, confit garlic, dukkah, toasted bread 14*

*bruschetta (3), cherry tomatoes, spanish onion, roquette, pesto, fetta, balsamic glaze (v) 15*

*soup, chef's selection (please ask our wait staff for today's soup) with toasted bread 13*

*soy glazed scallops (4), tomato, char grilled corn & coriander salsa, lime aioli 15*

*to follow*

*barramundi, kipfler potato, confit garlic, pea & asparagus salsa,*

*fried capers, truffle cream (gf) 35*

*aged black angus eye fillet 250gr, hassleback potato w thyme & crispy proscuitto,*

*garden pea & chickpea hommus, beef jus (gf) 38*

*housemade parmesan & herb fettucine, roasted pumpkin, baby spinach, pinenuts, fresh herbs,*

*parmesan, cream & seeded mustard sauce (v) 30      **optional addition:** chicken pieces 4*

*beef cheek, slow cooked in red wine, polenta, beurre noisette brussel sprouts, parsnip crisps 34*

*quinoa & haloumi salad, roasted vegetables, confit tomatoes,*

*grilled asparagus, fresh herbs (gf/v) 30*

*on the side*

*garden salad (gf/v) 7      beer battered steak chips (v) 8*

*grilled asparagus with dukkah (gf/v) 9*

*tapas 5pm - 9:30pm monday - saturday*

## *please order tapas & beverages at the bar*

*a selection of housemade dips, confit garlic, dukkah, toasted bread 14*

*½ dozen oysters kilpatrick (gf) 18*

*tomato bruschetta (4), cherry tomatoes, spanish onion, roquette, fetta, pesto, balsamic glaze (v) 15*

*olive tapenade bruschetta (4), italian salsa, parmesan, balsamic glaze (v) 16*

*mediterranean tasting plate, a selection of marinated vegetables,*

*fetta, prosciutto, toasted bread, dukkah 27*

*arancini balls (6), mushroom, thyme, fetta, herb aioli (v) 17*

*beef & reef (4), caramelised onion, beef strips, grilled prawns,*

*herb salad, toasted bread, garlic aioli 20*

*cheeseburger sliders (4), mini beef burger, tasty cheese, tomato relish,*

*gherkins, garlic aioli 16*

*camembert & bacon bites (8), deep fried, sweet plum glaze 18*

*fresh duck spring rolls (4), confit duck, hoisin, cucumber, sesame & nut crumble, served cold 16*

*garlic & rosemary lamb, marinated lamb strips, pita bread,  
house prepared tzatziki, roquette, cherry tomato & fetta salad, dukkah* 19

*chef's special fried chicken, herb salad, sriracha mayo* 16

*lemon pepper calamari (6), citrus aioli, roquette & spanish onion salad* 17

*manhattans nachos, corn chips, tomato & confit chilli salsa, sour cream, guacamole (gf/v)* 16

*optional addition: pulled pork with chipotle* 4

*slow cooked pork belly (4), pickled vegetables, fresh herbs, soy caramel, sesame & nut crumble* 18

*vietnamese spring rolls (6), medley of vegetables, rice noodles, lemongrass,  
vietnamese mint, coriander, chilli soy dipping sauce, sesame & nut crumble (v)* 16

### *the finale          desserts available until 9:30pm*

*"New York" baked cheesecake, double cream, blueberries, berry gel* 14

*chocolate mud cake, berry gel, raspberry sorbet (gf)* 15

*murray river salted caramel & popcorn sundae: vanilla ice cream, salted caramel &  
chocolate sauce, sticky popcorn, crushed honeycomb, toffee shards* 14

*pavlova, greek yoghurt ice cream, rockmelon & pineapple salsa, berries (gf)* 14

*cheese board: (to share, for two) house selected cheeses, gourmet quince paste,  
sliced apple & strawberries, crackers* 22.50