

restaurant evening

6pm - 9pm

to begin

½ dozen oysters kilpatrick (gf) 18

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

bruschetta (2), cherry tomatoes, spanish onion, roquette, pesto, fetta, balsamic glaze (v) 13

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

slow cooked pork belly (2), pickled vegetables, soy caramel, sesame & nut crumble 15

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

to follow

atlantic salmon, kipfler potato, snow pea, sauce vierge, capers (gf) 36

reef & beef, aged black angus eye fillet 250gr, prawns & scallops, crispy kipfler potato,

broccoli almondine, citrus hollandaise (gf) 39

housemade roast beetroot & ricotta ravioli, confit chilli, baby spinach, burnt butter,

basil, goats cheese, garlic pangrattato (v) 30

pork cutlet 300gr, char grilled, waldorf inspired

warm potato salad w walnuts and apple, bourbon glaze (gf) 35

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

*PLEASE NOTE: camembert & bacon bites are currently **unavailable**, due to product shortage with our supplier. We will hopefully have them back on the menu soon.*

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

caramelised onion bruschetta (4), fetta, balsamic glaze, fresh herbs (v) 14

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

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, rocket, cherry tomato & fetta salad, dukkah* 19

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

lemon pepper calamari (6), citrus aioli, rocket & 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