

*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 pappardelle, roquette, pea & mint pesto, whole peas,*

*prosciutto, shaved vintage goats cheese 34*

*pork cutlet 300gr, char grilled, waldorf inspired*

*warm potato salad w walnuts and apple, bourbon glaze 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, roquette, cherry tomato & fetta salad, dukkah 19*

*popcorn 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

*dessert to finish*      *available until 9:30pm*

*baked cheesecake, (please ask our staff for this week's flavour)*

*chantilly cream, fresh seasonal berries, chocolate crumb* 15

*chocolate custard tart, housemade raspberry sorbet, fresh raspberries, chocolate filigree* 14

*murray river salted caramel & popcorn sundae: vanilla ice cream, salted caramel &*

*chocolate sauce, sticky toffee popcorn, crushed honeycomb, toffee shards* 14

*meringue nest & fruit salsa, housemade greek yoghurt ice cream, rockmelon & pineapple salsa, fresh*

*seasonal berries, kiwifruit (gf)* 15

*sweet tasting plate, (to share, for two) cheesecake, chocolate custard tart, meringue nest,*

*raspberry sorbet, fresh seasonal berries* 21.90

*cheese board, (to share, for two) house selected cheeses, gourmet quince paste,*

*sliced apple & strawberries, seasonal berries, water crackers* 22.50