



Starters & Entrées

Baguette with garlic and herb butter \$4

Fresh baked **sourdough** with extra virgin olive oil and dukkah \$6

Bruschetta with tomato, basil and extra virgin olive oil \$8

Oysters

Natural	half \$11	doz \$19
Kilpatrick :	half \$12	doz \$20

Soup of the day with freshly baked bread \$6

Salt and pepper **calamari** with rocket and roast garlic aioli \$12

Tempura **prawns** with rocket and ponzu dipping sauce \$12

Marinated **quail** with parmesan polenta and sautéed spinach \$12

Soft shell **crab** with rocket and chilli and ginger jam \$12

Tempura honey brown **mushrooms** with wasabi aioli \$12

Greek salad with olives, fetta, tomato and cucumber \$10

	Entrée	Main
Caesar Salad	\$12	\$16
with chicken	\$16	\$21
with tempura prawns	\$18	\$24

Mains

Crumbed **trevally** with chips, salad and tartare sauce \$18

Crumbed Spring Bay **scallops** with chips, salad and tartare sauce \$22

Crumbed **calamari** with chips, salad and tartare sauce \$18

Garlic **prawns** on a bed of jasmine rice with garden salad \$24

Beef and vegetable **ragoût** with potato mash \$18

Garlic and thyme roasted **chicken breast** with baked vegetables \$20

Balotine of chicken wrapped in prosciutto and stuffed with pork & pistachio nuts, served with roast butternut pumpkin and steamed vegetables \$22

Linguini pasta	mushroom	\$15
	carbonara	\$16
	bolognese	\$16

Pan seared **salmon** steak with stir fried vegetables \$18

Lemon & dill crusted **market fish** with potato mash \$23

Beef and bacon **rissoles** with potato mash and mint peas \$16

Thai green curry with jasmine rice and natural yoghurt:	vegetarian	\$17
	chicken	\$18

Chicken **schnitzel** parmigiana with your choice of chips and salad or mash and vegetables \$18

Scotch Fillet served with your choice of chips and salad or mash and vegetables \$26

Porterhouse served with your choice of chips and salad or mash and vegetables \$26

mushroom or pepper sauce \$2

Sides \$5	Potato mash	Garden salad
	Chips	Steamed vegetables
	Rocket with parmesan and balsamic vinegar	

Desserts

All 8.0

Lime and Gin Crème Brulée
with double cream

Pinot Poached Pear
with cinnamon ice cream and a syrup reduction

Vanilla Bean Panna Cotta
with berry compote

Chocolate Walnut and Apple Tart
with vanilla ice cream

Add a scoop of icecream 2.0

Cheese Platter
with King Island double brie, Bass Straight blue and Special Reserve cheddar
Serves 2 16.0

Dessert Wines		\$	\$
Wellington Iced Riesling	Tasmania	6.5	30.0
De Bortoli Noble One Botrytis Semillon	New South Wales		35.0