

Entrée/Starters

Warmed ciabatta roll 2.0

Garlic and herb bread 4.5

Hazelnut dukkah with two ciabatta rolls 7.9

Soup of the day—see specials board

Hot smoked salmon with truffled cream cheese bagel, pea puree and hollandaise 16.9

Oysters natural or Kilpatrick 15.9 (6) 31.9 (12) gf

Mushroom custard tart with haloumi, beetroot relish and toasted walnuts 13.9

Bruschetta of chorizo, baby tomatoes, pesto, bocconcini and rocket 8.9

Slow cooked ground beef and pine nuts with hummus, smoked paprika and flat bread 12.9

Salt and pepper squid with preserved lemon aioli 8.9 gf

Tasting/Shared Plates

Served with flat bread and aioli

Shared dips and pita—see our specials board for dip selection 12.9

Antipasto—select cured meats, pickled onions, roasted tomatoes, marinated olives, dips, parmesan bread sticks 16.9 gf

Seafood—Oysters Kilpatrick, king prawn skewers, salt and pepper squid, chilli mussels, hot smoked salmon salad 33.9 gf

Vegetarian—Fried haloumi, vegetarian spring rolls, crumbed feta, dukkah pumpkin salad, truffled cream cheese bagel 17.9

Meat—Cured meats, crisp pork belly, lamb back strap, grilled chorizo, chicken spring rolls 26.9

Salads or Wraps

Caesar with chicken, baby cos, parmesan, croutons, bacon, anchovies and poached egg 8.9 (W) 14.9 (S) gf

Crumbed feta and roasted tomato with caramelised garlic, mixed greens and walnut vinaigrette 8.9 (W) 11.9 (S) gf

Dukkah roasted pumpkin with prosciutto, rocket, caramelised onions and basil mayo 7.9 (W) 10.9 (S) gf

Pasta/Risotto

Spaghetti marinara with shellfish, tomato, preserved lemon and basil 21.9 (E) 29.9 (M)

Gnocchi with slow cooked lamb, baby peas and crème fraiche 17.9 (E) 23.9 (M)

Butternut pumpkin and vanilla risotto with sautéed mushrooms and pecorino 12.9 (E) 17.9 (M) gf

Pizza

Grilled chicken with roasted pumpkin, dukkah, balsamic, onion jam and mozzarella 15.9

Margherita—fresh tomato, bocconcini and basil 13.9

Lamb yiros—slow cooked lamb, fresh tomato and red onion finished with lettuce and garlic sauce 18.9

Burgers

Chicken breast with bacon, cheese, tomato, onion jam, lettuce and honey mustard mayo 16.9

Beef with cheddar cheese, bacon, lettuce, tomato relish and aioli 15.9

Grilled haloumi, sautéed mushrooms, roasted tomato, lettuce and pesto mayonnaise 13.9

From The Grill

Served with creamy mashed potato or shoestring fries, sticky onions and choice of sauce

250g eye fillet 35.9 gf

200g porterhouse 25.9 gf

400g rib eye 38.9 gf

Sauce choices—hollandaise, red wine jus, blue cheese butter, aioli, gravy, pepper sauce, mushroom gravy

Mains

Market fish with prawn bisque, baby tomatoes, crème fraiche and basil 32.9 gf

Pancetta and thyme stuffed chicken breast with sweetcorn puree and broccolini 21.9

Beer battered or grilled SA garfish with saffron and orange mayonnaise, chips and salad 15.9 gf

Salt and pepper squid with preserved lemon aioli and salad 14.9
with chips 16.9

Prosciutto wrapped lamb back strap with provolone, sage, potato croquette and lamb jus 34.9

Pork belly with honey pear puree, smoky bacon, baby spinach and buttered walnuts 22.9 gf

Chicken, champagne and bacon puff pastry pie with creamy mashed potatoes and onion jam 17.9

Chicken or beef schnitzel served with salad and chips 16.9

With choice of gravy, mushroom gravy, pepper gravy 17.9

With parmigiana 18.9

Sides

Bread roll and butter 2.0

Garlic and herb bread 4.5

Hazelnut dukkah (with two bread rolls) 7.9

Fries with aioli 5.9

Wedges with sour cream and sweet chilli 7.9

Creamy mashed potato 5.9 gf

Green beans and almond butter 6.9 gf

Rocket and parmesan salad 5.9 gf

Seasonal mixed vegetables 6.9 gf

Grilled pita 2.9

Desserts

Hot chocolate pudding with orange caramel sauce and vanilla bean icecream 8.9

Kahlua crème brulee with hazelnut biscotti and banana fudge icecream 9.9 gf

Passionfruit tart with coconut meringue, caramelised pineapple and crème fraiche 9.9

Affogato 5.9

with choice of liqueur 9.9 gf

Selection of icecream and sorbets—see our specials board gf

Cheese platter—a selection of aged cheddar, gorgonzola and French brie with apple chutney, smoked almonds and crackers 27.9