

STARTERS

Breads

Traditional - Garlic & Herb butter	11
Loaded - Garlic bread, crispy rasher bacon and trio of cheese	16

Oysters

Natural	Half 36 Dozen 60
Kilpatrick	Half 38 Dozen 65

ENTRÉE

Pan Seared Scallops M Mint and pea puree, celeriac emulsion	24	Crispy Skin Pork belly Macadamia, pickled radish, and Cumberland jus	24
Charred Tiger prawns I Garlic, basil and dill butter, pickled fennel and orange salad	27	Mediterranean Zucchini Flowers Crispy fried, stuffed with Persian feta, semi-dried tomatoes, and black garlic balsamic dressing.	22
Baked Halloumi Grilled Halloumi, house made basil pesto	22		

MAIN

Pistachier Chicken Prosciutto-wrapped chicken breast, pistachio and cheese mousseline, parsnip mash, baby carrots & chicken velouté	40	Fish Malabari I Kashmiri-dusted local coral trout, South Indian coconut shallot sauce, bok choy, pilaf rice and crispy pappadums.	49
Seafood Linguini I Crab meat, prawns, scallops, smoked salmon, broccolini, roasted cashew pimento sauce	39	Char Grilled Pork Cutlets Blueberry, avocado and pickled beet salad, apple brandy jus, thyme salted chat potatoes.	39
Mushroom con Carne Authentic con carne with mushrooms complimented with quinoa rice	24	Eye Fillet Sweet mash, Café de Paris, sautéed snow peas, asparagus, oven-roasted portobello, pink peppercorn red wine jus.	49

DESSERTS

Deconstructed Blueberry Cheesecake Crushed biscuits, blueberry sauce	20
Chocolate Decadence White chocolate & raspberry truffle, milk chocolate semifreddo, dark chocolate steamed pudding	20
Deconstructed Lemon Meringue Meringue, Lemon curd, Sable biscuit, Mascarpone	20
Ice cream trio Ask our wait staff about our current flavours	14
Affogato Espresso, Vanilla bean ice-cream, Liqueur	17

KIDS MENU

Crumbed Fish Goujons & Chips	18
Hawaiian Pizza	18
Crumbed Chicken Tenders & Chips	18
Spaghetti Bolognaise	18
Cheeseburger & Chips	18

SIDES

Beer battered fries w/ Aioli	12
Confit Garlic Mash	8
Mixed Seasonal Vegetables	12
Farmers Salad w/ Balsamic glaze	10