



## Entrees

Oysters Natural *	½ doz \$19.90	1 doz \$25.90
Oysters Kilpatrick	½ doz \$20.90	1 doz \$26.90
Oysters Chef's Choice	½ doz \$20.90	1 doz \$26.90

Soup of the Day *	\$ 8.90
Tempura battered pork and prawn nori served w an infused soy dipping sauce (d)	\$17.90
Middle eastern spiced beef salad w Pad Thai noodles and seasoned nuts (d,*)	\$16.50
Chicken San Choy Bow w baby cos, fried shallots and an Asian vinaigrette (d,*)	\$16.90
Mexican shredded beef w black beans, smoked corn and tomato salsa (d,*)	\$16.90
Fried avocado in a polenta crumb, wrapped in zucchini with fetta & natural yoghurt (v,*)	\$15.90

## Sides

Ciabatta- garlic cheese or chilli cheese	\$ 6.90
Deep fried potato lattice w sour cream and sweet chilli sauce	\$ 7.90
Beer battered onion rings	\$ 7.90
Spring Salad, asparagus, avocado, snow peas, pecans & spinach w ranch dressing (d,*, v)	\$ 6.90

## From The Grill all served with seasonal vegetables or garden salad

Tower fillet w sweet potato roesti, crisp prosciutto, forest mushroom and muscat jus		
	220g \$37.50	320g \$41.50
Beef & Reef eye fillet topped w seafood & a cheese mornay sauce	220g \$36.50	320g \$41.50
Pepper fillet steak w cracked pepper & a green peppercorn sauce	220g \$35.90	320g \$39.90
Porterhouse chasseur char grilled, w creamy mushroom sauce		\$35.90
Thai marinated 250g fillet steak w Asian greens, hoisin sauce, fried shallots (d)		\$36.50

Other sauces available – Béarnaise sauce \*, Garlic butter \* or Dianne sauce

## Seafood all served with seasonal vegetables or garden salad

Neptune's feast, hot and cold seafood w seasonal fruit & dipping sauces	\$42.90
Fish of the day, battered, grilled or poached w tartare, hollandaise or sweet chilli salsa	\$30.90
Flathead fillets in a parmesan and parsley crumb w garlic aioli	\$33.90
Yellow fin tuna spring rolls w wasabi mayonnaise and Asian salad	\$34.90



### Mains all served with seasonal vegetables or garden salad

Bullring beef schnitzel topped w pork sausage, red onion jam and cheddar	\$33.90
Baked duckling legs in a master stock w grilled globe artichoke and blistered tomato (*, d)	\$33.90
Lamb cutlets in a vintage cheddar and herb crust served w sweet corn relish (*)	\$34.90
Chicken breast served w asparagus, dukkah and avocado in a rhubarb glaze (*, d)	\$33.90
Mushroom risotto arancini, deep fried, filled w mozzarella and served w truffle oil (v)	\$29.90
Pasta of the day – please enquire for today's creation	\$29.90

### Desserts

Date pudding served w drunken dates, tokay date puree w house made butterscotch ice cream	\$16.90
"Golden Gaytime"- chocolate coated mixed nuts, vanilla ice cream and a rich caramel sauce (*)	\$16.50
Nutella torte w fried choux and cinnamon dust	\$16.90
Champagne macerated strawberries, strawberry sorbet, strawberry & coconut puree (d)	\$16.50
Rhubarb cake w stewed rhubarb and yoghurt	\$15.90
Ice cream sundae w chocolate, caramel or strawberry sauce, topped w nuts and wafers	\$ 7.90
Cheese platter, local and imported cheese served w dried fruit, nuts, crackers and quince	\$13.90
Affogato, espresso coffee, ice-cream and a shot of Frangelico	\$15.90
Cappuccino, Café Latte or Hot Chocolate	\$ 4.00

(d) denotes dairy free

(v) denotes vegetarian

(\*) denotes gluten free

No split accounts

10% surcharge Sundays

15% surcharge Public Holidays

Executive Chef- Craig Scolyer