



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 *
Seasoned whitebait, deep fried w garlic aioli	\$17.90 *d
Beef wellington w mushroom duxelle in golden pastry w beef jus	\$16.50
Jerk spiced chicken salad w avocado, asparagus, salad greens and citrus vinaigrette	\$16.90 *d
Beef chimichangas w sour cream, salsa and jalapenos	\$16.90
Tempura battered zucchini flowers w mediterranean vegetable and goats cheese	\$15.90 *v

Sides

Garlic cheese ciabatta or chilli and cheese ciabatta	\$ 6.90
Deep fried potato lattice w sour cream and sweet chilli	\$ 7.90
Beer battered onion rings	\$ 7.90
Autumn salad – sweet potato, cashew, cherry tomato, spinach w poppy seed dressing	\$ 6.90 *v

Mains all served with seasonal vegetables or garden salad

Bullring beef schnitzel w chorizo sausage, pickled gherkin and Swiss cheese	\$33.90
Pork Trio – cider baked pork belly, port braised neck, deep fried crumbed tail	\$33.90 d
Middle Eastern spiced kangaroo fillet w roast capsicum jam and sweet potato	\$34.90 *
Pan seared chicken breast w zucchini cake, garlic cream and walnut crumble	\$33.90
Grilled haloumi, pumpkin puree, toasted pine nuts, beetroot and fennel chutney	\$29.90 *
Pasta of the day – Please enquire for today's creation	\$29.90

From the Grill all served with seasonal vegetables or garden salad

Tower fillet w potato hash, café de paris butter & peppered filo cigar	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 & 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 and fried shallots		\$36.50 d

Other sauces available – béarnaise sauce *, garlic butter * or dienne 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
Sumac seasoned ocean trout fillet w jalapeno relish	\$34.90 *
Salt and pepper baby octopus w lime and chilli vinaigrette	\$33.90 *

Desserts

Chocolate espresso flan w espresso and Frangelico drizzle and Chantilly cream	\$16.90
Vanilla panna cotta mess, chocolate fudge cake and strawberry liqueur raspberries	\$16.90
Matcha battered lychee ice cream, deep fried w mango puree	\$16.90
Blackberry cheesecake w berry syrup and Chantilly cream	\$15.90
Hummingbird cake w lemon frosting and toasted coconut	\$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 & quince	\$13.90

Affogato, espresso coffee, ice-cream & 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