



### Entrees

Oysters Natural *	½ doz \$20.90	1 doz \$29.50
Oysters Kilpatrick	½ doz \$21.90	1 doz \$30.90
Oysters Chef's Choice	½ doz \$21.90	1 doz \$30.90

Soup of the Day *	\$8.90
Chilli Logligo squid, Pan fried, lime vinaigrette (*,d)	\$17.50
Beef Vindaloo, Tomato Sambal, Roti (d)	\$16.90
Chicken Enchilada, Seasoned white bean, topped with melted cheese and tomato salsa	\$16.50
Marinated Lamb Ribs, Fried potato curls, Honey Chipotle Drizzle (*,d)	\$16.90
Jalapeno poppers filled with marinated tofu, wrapped in parsnip ribbon (*,v)	\$15.90

### Sides

Ciabatta- garlic cheese or chilli cheese	\$6.90
Deep fried potato Lattice w sour cream and sweet chilli	\$7.90
Beer battered onion rings	\$7.90
Winter Salad – Warm root vegetable, grilled haloumi, spinach, Balsamic dressing	\$6.90

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

Tower fillet w Parsnip cake, Braised baby beetroot, Wine merchants sauce	220g \$37.90	320g \$41.90
Beef & Reef eye fillet topped w seafood & a cheese mornay sauce	220g \$37.90	320g \$41.90
Pepper fillet steak w cracked pepper & a green peppercorn sauce	220g \$36.90	320g \$40.90
Porterhouse chasseur char grilled, w creamy mushroom sauce		\$35.90
Thai marinated 250g Fillet Steak w Asian greens, hoisin sauce, fried shallots (d)		\$37.50
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	\$43.90
Fish of the Day, battered, grilled or poached w tartare, hollandaise or sweet chilli salsa	\$30.90
Wild Barramundi, Pilaf rice, Celeriac puree (*)	\$34.90
Prawn and Flathead Spring Rolls, Sriracha Dipping, Battered Potato (d)	\$33.90



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

Bullring beef schnitzel w Polish sausage, Pickled red cabbage, Gouda	\$34.90
Slow cooked Lamb Shoulder, Sweet potato mash, Balsamic Baby onions (*)	\$34.90
Mexican Spiced Beef – Slow cooked, Arancini, Fried beans, Soft shell Taco, Char grilled corn, Guacomole	\$33.90
Pan seared chicken breast, Fermented bean paste marinade, Baked rice (*)	\$34.90
Roast Vegetable Tortilla, Tomato and olive concass, Basil oil (d)	\$29.90
Pasta of the day – Please enquire for today’s creation	\$29.90

**Desserts**

Churro’s, Warm chocolate dipping, Chantilly Cream	\$16.90
Warm Banana Split, Caramel Sauce, Toasted nuts, Chocolate Drizzle	\$16.50
Apple and Rhubarb Crumble, Toasted Almond, Cinnamon and Honey, Vanilla Ice cream	\$16.50
Warm Crepes, Nutella sauce, Chantilly Cream	\$16.50
Sweet Corn Cake, Toasted coconut, Greek 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 & 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