



**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
Smoked trout salad with blistered tomato, salad greens, toasted walnuts & herb sour cream (*)		\$17.50
Beef quesadilla with spiced beef, avocado, cheddar cheese & lime wedges		\$16.90
Citrus marinated steamed chicken salad with seasonal fruit, salad greens & vinaigrette (*,d)		\$16.50
Thai spiced beef skewers with rice noodles & nam jim (*,d)		\$16.90
Burrito Bowl with kale, black beans, brown rice and avocado	(* ,d,v,ve)	\$15.90

**Sides**

Ciabatta- garlic cheese or chilli cheese		\$6.90
Deep fried potato lattice with sour cream and sweet chilli		\$7.90
Beer battered onion rings		\$7.90
Side Salad – ancient grains, chickpeas, currants, spring greens, herbs, nuts & rhubarb vinaigrette	(* ,d,v,ve)	\$6.90

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

Tower fillet with herb roasted kipfler potato, grilled asparagus & bourbon bacon jam (*)		
	220g \$37.90	320g \$41.90
Beef & Reef eye fillet topped with seafood & cheese Mornay sauce	220g \$37.90	320g \$41.90
Pepper fillet steak with cracked pepper & green peppercorn sauce	220g \$36.90	320g \$40.90
Porterhouse chasseur char grilled with creamy mushroom sauce		\$35.90
Thai marinated 250g fillet steak with 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 with seasonal fruit & dipping sauces		\$43.90
Fish of the day - battered, grilled or poached with tartare, hollandaise or sweet chilli salsa		\$30.90
Harissa spiced monkfish with crumbed polenta fingers & red capsicum jam (*)		\$34.90
Salt and pepper calamari, marinated logligo and BBQ octopus salad with pickled vegetables and wasabi dressing (*,d)		\$33.90



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

Bullring beef schnitzel with sopressa, chipotle tomato puree & shredded cheddar	\$34.90
Marinated lamb cutlets with honey and fetta dumplings, eggplant chips & a balsamic reduction	\$35.90
Mexican beef empanadas with chorizo croquettes, con carne, corn chips & guacamole (d)	\$33.90
Portuguese spiced, pan seared chicken breast with chimmi churi & marinated tomato salad (*,d)	\$34.90
Thai mango cabbage wraps with crispy tofu and peanut sauce (*,d,v,ve)	\$29.90
Pasta of the day – Please enquire for today’s creation	\$29.90

**Desserts**

Chocolate forest- chocolate fudge cake, soil, twigs, aero foam & baileys ice cream	\$16.90
Passionfruit mojito with mint panna cotta, passionfruit jelly, lime sago & white rum ice cream (*)	\$16.50
Hazelnut torte with port stewed dried fruit & vanilla cream	\$16.50
Stewed stone fruit tarte tatin served with rum and raisin ice cream (*)	\$16.50
Rhubarb cake with a rhubarb drizzle and Chantilly cream (*)	\$15.90
Ice cream sundae with chocolate, caramel or strawberry sauce topped with nuts and wafers	\$ 7.90
Cheese platter of local and imported cheeses served with dried fruit, nuts, crackers & quince	\$13.90

**Coffee**

Affogato - espresso coffee, ice-cream & a shot of Frangelico	\$15.90
Cappuccino, Café Latte or Hot Chocolate	\$ 4.00

ve - denotes vegan

d - denotes dairy free

v - denotes vegetarian

\* - denotes gluten free

No split accounts

10% surcharge Sundays

15% surcharge Public Holidays

Executive Chef- Craig Scolyer