



ENTREES

Oysters Natural *	½ doz \$23.90	1 doz \$32.90
Oysters Kilpatrick or Chef's Choice	½ doz \$24.90	1 doz \$33.90
Soup of the Day	\$8.90	
Tomato and basil pasta with slow cooked beef ragu	\$16.50	
Creamy macaroni and cheese pots with garlic truffle oil	\$15.90	
Baby octopus and prawn salad with chilli lime dressing	\$16.90	
Slow cooked master stock pork belly with kaleslaw and sriracha aioli *	\$16.90	

SIDES

Ciabatta- garlic cheese or chilli cheese	\$6.90
Thick cut potato chips, sea salt and aioli	\$6.90
Selection of green leaves with herb vinaigrette	\$6.90
Steamed broccolini with garlic and lemon oil	\$6.90

FROM THE GRILL all served with seasonal vegetables

Tower fillet, herb kipfler potato, carrots, broccolini and beetroot gel *	220g \$38.90	320g \$42.90
Beef & Reef eye fillet topped with seafood & cheese mornay sauce	220g \$38.90	320g \$42.90
Pepper fillet steak with green peppercorn sauce	220g \$37.90	320g \$41.90
Porterhouse char grilled with red wine jus	\$37.50	
Other sauces available – Béarnaise */ Mushroom / Dianne		

MAIN

Bullring beef schnitzel caramelized onion, smoked sausage, mustard and cheese	\$34.90
Grilled chicken breast capsicum caponata, broccoli and chat potato *	\$34.90
Tandoori spiced kangaroo, roast pumpkin, pine nut and cous-cous salad with a yoghurt dressing*	\$33.90
Crisp duck breast golden mash, sautéed greens, crispy rice noodles and black sesame seeds *	\$35.90
Pasta of the day – Please enquire for today's creation	\$29.90

SEAFOOD

Neptune's Feast - hot and cold seafood with seasonal fruit & dipping sauces	\$47.90
Fish of the day	\$30.90
Tea infused salmon fillet w celeriac mash, asparagus, and charred citrus *	\$35.90

DESSERTS

Strawberry cheesecake with a mix of fresh and glazed fruit	\$16.50
Peanut butter panna cotta with raspberry jelly, freeze dried raspberries and peanut brittle	\$16.90
Tasting plate - lemon tart, lemon thyme sorbet, brownie ice cream, pavlova, cream, fresh fruit & flake	\$22.00
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	\$17.90

COFFEE

Affogato - espresso coffee, ice-cream & a shot of Frangelico	\$16.90
Cappuccino, Café Latte or Hot Chocolate	\$4.00

*Denotes gluten free

Executive Chef-Jarrold Hingston