



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	
Beef Tartar, sautéed field mushroom, pan seared prawn cutlets (*)	\$16.90	
Salt and pepper calamari with a stone fruit salad (*)	\$15.90	
Thai beef rice paper rolls, Thai dipping sauce and rocket salad	\$16.50	
Sautéed capsicum, basil and bocconcini bruschetta (v)	\$13.90	
Moroccan spiced chicken thighs with cauliflower tabbouleh (*)	\$16.90	

SIDES

Turkish bread- 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, carrot puree, truffle butter (*)	220g \$41.00	320g \$45.90
Beef & Reef eye fillet topped with seafood & cheese mornay sauce	220g \$41.00	320g \$45.90
Pepper fillet steak with green peppercorn sauce	220g \$39.90	320g \$44.90
Porterhouse char grilled with red wine jus (*)	\$41.00	
Other sauces available – Béarnaise (*)/ Mushroom / Dianne		

MAIN

Bullring beef schnitzel, sautéed mushrooms, caramelized onion, mushroom sauce	\$36.90
Grilled chicken breast, pesto quinoa salad and charred haloumi (*)	\$34.90
Kangaroo fillet, mash, red wine reduction, braised radish, kale (*)	\$33.90
Garlic herb beef strips, whole roasted baby vegetables, bouillon (*)	\$33.90
Pasta of the day – Please enquire for today's creation	\$29.90
Mexican style vegan crab cakes w mild tomato salsa and house made guacamole (ve)	\$29.90

SEAFOOD

Neptune's Feast - hot and cold seafood with seasonal fruit & dipping sauces	\$47.90
Fish of the day	\$30.90
Pistachio crusted salmon, rice salad, preserved lemon	\$35.90

DESSERTS

Mango float - biscuit, chantilly cream and sliced mango	\$16.50
Leche flan - silky smooth custard, topped with runny caramel and a crisp toffee shard (*)	\$16.50
House made rocky road nutella mousse	\$16.90
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	\$17.90

COFFEE

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

10% surcharge Sundays

15% surcharge Public Holidays

(*) Denotes gluten free

(v) Denotes vegetarian

(ve) Denotes vegan

Executive Chef-Jarrold Hingston