



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	
Chili lime marinated prawns atop a cucumber & pear salad (*)	\$17.90	
Crisp pork belly w beetroot slaw, cumin & carrot puree, apple cider gel (*)	\$16.90	
Cheese & chorizo potato croquettes on wild roquette w a smoky paprika aioli	\$15.90	
Marinated beef gyro with tzatziki sauce	\$15.90	
Creamy vegetarian pot pie (ve)	\$13.90	

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, atop a bacon and potato rosti, vegetables w caramelized onion 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, tomato napoli, hot sopressa, caramelized onion, melted havarti cheese	\$36.90
Chicken tocino, w pumpkin rice and a balsamic drizzle (*)	\$34.90
Char grilled pork loin, w creamy mash, charred asparagus dressed with a smokey tomato soy (*)	\$33.90
Beef and pale ale dumplings, served in a beef and vegetable broth	\$32.90
Pasta of the day – Please enquire for today's creation	\$29.90
Chickpea & tofu korma, with puffy white rice served w toasted almonds, fresh coriander (ve)	\$29.90

SEAFOOD

Neptune's Feast - hot and cold seafood with seasonal fruit & dipping sauces	\$47.90
Fish of the day	\$30.90
Asian glazed baked barramundi w fresh chili & sesame seeds served on kale & broccolini slaw	\$34.90

DESSERTS

Chocolate tart filled w milk chocolate ganache, topped with a mixed berry mousse	\$16.90
Brown sugar cheesecake w a warm bourbon sauce and Chantilly cream	\$16.50
Lemon lava cake served w a raspberry ripple ice-cream and lemon curd	\$16.50
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