



ENTREES

Oysters Natural (*)	½ doz \$25.0	1 doz \$35.0
Oysters Kilpatrick or Chef's Choice	½ doz \$26.0	1 doz \$38.0
Soup of the Day		\$ 9.0
Crispy Texas style chicken thighs, with ranch dressed coleslaw and crunchy pickles		\$17.0
Du puy lentil, roast pumpkin and kale salad w a caramelized fig dressing (VE, *)		\$16.0
Cajun style fish tacos w fresh lime		\$17.0
Tabouli stuffed roast eggplant w a yoghurt garlic dressing (V)		\$16.0
Sweet potato gnocchi w charred broccoli florets and garlic sage butter (V)		\$17.0

SIDES

Turkish bread- garlic cheese or chilli cheese	\$7.0
Thick cut potato chips, sea salt and aioli	\$7.0
Selection of green leaves with herb vinaigrette	\$7.0
Steamed broccolini with garlic and lemon oil	\$7.0

FROM THE GRILL all served with seasonal vegetables

Tower fillet steak w parmesan polenta chips, charred corn cob and a smokey bourbon glaze	220g \$43.0	320g \$49.0
Beef & Reef eye fillet topped with seafood & cheese mornay sauce	220g \$43.0	320g \$49.0
Pepper fillet steak with green peppercorn sauce	220g \$42.0	320g \$48.0
Porterhouse char grilled with red wine jus (*)	\$42.0	
Other sauces available – Béarnaise (*)/ Mushroom / Dianne		

MAIN

Beef schnitzel, topped with maple bacon, spicy tomato sugo and melted provolone cheese	\$38.0
Garlic herb marinated chicken breast w a warm chickpea and chorizo salad (*)	\$36.0
Cider braised lamb shank w golden mash (*)	\$36.0
Beef rendang w fluffy coconut rice and house made flatbread (*)	\$34.0
Butternut pumpkin and sage risotto (V)	\$30.0
Pasta of the day – Please enquire for today's creation	\$30.0

SEAFOOD

Neptune's Feast - hot and cold seafood with seasonal fruit & dipping sauces	\$49.0
Fish of the day	\$31.0
Salmon, sweet potato and pea fishcakes w horseradish cream and fresh lemon	\$36.0

DESSERTS

Baked fig sponge pudding w fresh yoghurt and thyme	\$17.0
Pear and blackberry crumble with bay leaf custard	\$17.0
Apple spiced cheesecake w a brandy ice-cream	\$16.0
Ice cream sundae with chocolate, caramel or strawberry sauce topped with nuts and wafers	\$ 9.0
Cheese platter of local and imported cheeses served with dried fruit, nuts, crackers & quince	\$19.0

COFFEE

Affogato - espresso coffee, ice-cream & a shot of Frangelico	\$17.0
Cappuccino, Café Latte or Hot Chocolate	\$4.0
10% surcharge Sundays	(*) Denotes gluten free
15% surcharge Public Holidays	(v) Denotes vegetarian
	(ve) Denotes vegan

Executive Chef-Jarrold Hingston