



ENTREES

Oysters Natural (*)	½ doz \$26.0	1 doz \$37.0
Oysters Kilpatrick or Chef's Choice	½ doz \$27.0	1 doz \$39.0
Soup of the Day		\$ 9.0
Warm sundried tomato pesto bruschetta with feta crumb (v)		\$16.0
Deep fried stuffed mushrooms served atop a romesco sauce (v)		\$17.0
Cattleman's pot pie served with cheesy potato mash (*)		\$17.0
Maple and harissa marinated chicken wings atop a bed of tabbouleh		\$17.0
Mexican style burrito bowl, fish, bean, rice with a lemon, garlic, herb dressing		\$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 atop seasonal vegetables w carmelised beef marrow bone and red onion jam	220g \$45.0	320g \$52.0
Beef & Reef eye fillet topped with seafood & cheese mornay sauce	220g \$45.0	320g \$52.0
Pepper fillet steak w green peppercorn sauce	220g \$44.0	320g \$49.0
Porterhouse char grilled with red wine jus (*)	\$45.0	
Other sauces available – Béarnaise (*)/ Mushroom / Dianne		

MAIN

Beef schnitzel, topped w bourbon and bacon jam, charred jalapenos and melted cheese	\$39.0
Pork tenderloin w a roast pumpkin, cheesy cauliflower bake and a seeded mustard jus	\$38.0
Balsamic and thyme marinated chicken breast w roast beet puree and wilted greens (*)	\$36.0
Beef vindaloo w house made naan bread, pilaf rice garnished w riata	\$35.0
Crispy Cajun fried tofu salad w maple mustard dressing (ve)	\$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	\$52.0
Fish of the day	\$31.0
Charred swordfish steak w celeriac mash, veg and spicy Mexican salsa	\$35.0

DESSERTS

Milk pudding w rosewater jelly and a macerated strawberry, watermelon, and mint salad	\$17.0
Rhubarb cheesecake w spiced apple custard and cinnamon poached apple	\$17.0
Milk chocolate rocky road brownie w warm salted caramel and coffee ice cream	\$17.0
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-Jarrood Hingston