

MENU

ENTREE

Oysters Natural (*) 41	½ doz	27	1 doz	
Oysters Kilpatrick or Chef's Choice	½ doz	28	1 doz	42
Soup of the Day		10		
Grilled prawn and noodle salad (*), (df)				19
Ground chicken taco's w a creamy salsa (df)				18
Pork Dynamites, chilli stuffed w pork, vegetables and cheese in a spring roll wrap				18
Tex Mex black bean fritters w dressed leaves and radish				17
Pickled cucumber and smoked salmon salad w a spicy soy vinaigrette				18

FROM THE GRILL all served with seasonal vegetables

Fillet Tower on a minted pea mash, honey roasted baby carrots and Café de Paris butter	220g	45	320g	52
Beef & Reef – eye fillet topped with seafood and cheese mornay sauce	220g	45	320g	52
Pepper fillet steak with green peppercorn sauce	220g	44	320g	50
Porterhouse char grilled with red wine jus (*)				46

Other sauces available – Béarnaise (*) / Mushroom / Dianne

MAIN

Beef schnitzel with chorizo, mushrooms, charred capsicum and mozzarella				39
Balsamic marinated chicken breast w avocado and caper salad (*)				37
Beef goulash served on mash potato w sour cream and fresh herbs				36
Crumbed pork loin, rice, soft boiled egg and katsu curry sauce				38
Crispy Korean tofu w rice topped w snow peas, toasted sesame seeds and mixed herbs (ve)				34
Pasta of the Day – Please enquire for today's creation				33

SEAFOOD

Neptune's Feast – hot and cold seafood with seasonal fruit and dipping sauces				57
Fish of the Day				33
Tilapia fillet green beans w spicy chilli sauce(*), (df)				33

(*) Can be Gluten free (ve) Vegan
(v) Vegetarian (df) Can be Dairy Free



SIDES

Turkish bread – garlic cheese or chilli cheese	7
Thick cut potato chips, sea salt and aioli	7
Selection of green leaves with herb vinaigrette	7
Cauliflower sprouts w romesco sauce and toasted almonds	7

DESSERT

Vanilla pannacotta w baked rhubarb and a deep rhubarb syrup (*)	19
German potato kuchen, spiced apple ice cream and mascarpone	18
Passionfruit tartlet, pineapple curd and hazelnut praline	18
Ice cream sundae with chocolate, caramel or strawberry sauce topped with nuts and wafers	9
Cheese platter of local and imported cheeses served with dried fruit, nuts, crackers and quince	19

COFFEE

Affogato – espresso coffee, ice-cream, and a shot of Frangelico	17
Cappuccino, Café Latte or Hot Chocolate	5

Surcharges: 10% on Sundays
15% on Public Holidays