

## MENU

### ENTREE

Oysters Natural (*)	½ doz	27	1 doz	41
Oysters Kilpatrick or Chef's Choice	½ doz	28	1 doz	42
Soup of the Day				10
Korean chilli chicken wings w coconut sweet potato mash(*)				18
Sweet chilli haloumi w cashew slaw (*),(v)				17
Prawn, cabbage & soba noodle salad (*)				18
Pumpkin gnocchi w sage burnt butter sauce (v)				18
Avocado fries w herb dipping sauce (v)				17

### FROM THE GRILL all served with seasonal vegetables

Fillet Tower w carrot puree, charred asparagus & cheesy walnut baked field mushroom (*)	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 or Dianne				

### MAIN

Beef schnitzel topped w house Napoli, spicy salami & melted mozzarella				39
Tandoori style lamb w lime & mint rice, house made naan				36
Chicken tagine w lemons, olives & pomegranate				37
Marinated pork loin w pickled figs & celeriac mash (*)				36
Thai red curry with tofu (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
Thyme butter salmon parcels (*)				35



### 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
Charred Broccolini, lemon honey oil & white sesame seeds(*)	7

### DESSERT

Mini dark chocolate, blackberry & bay pavlova (*)	19
Creamy rice pudding w rosé poached pears (*)	18
Raspberry Clafoutis w fresh raspberries & crème fraiche	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

**Please ask your waitress for your bill when you are ready.**

Surcharges: 10% on Sundays  
15% on Public Holidays

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