



ENTRÉE

GARLIC BREAD.....	11
SOUP OF THE DAY (LGO) <i>crusty bread</i>	13
ARANCINI (VO) <i>chefs changing flavor</i>	17
SALT & PEPPER SQUID <i>with aioli, lemon, tomato salsa</i>	E 17 M 27
OYSTERS NATURAL (6).....	23
OYSTERS KILPATRICK (6).....	25
DIPS PLATE (LGO, VO) <i>selection of house made dips, toasted breads, olives & marinated vegetables</i>	18
TOMATO, BASIL & FETA BRUSCHETTA (LGO, V).....	16
FISH TACO'S (2) <i>crispy battered fish, mixed lettuce, chipotle aioli, lime</i>	18
SOUTHERN STYLE CHICKEN WINGS (6) <i>served with spicy ranch sauce</i>	17
POTATO WEDGES (V) <i>sour cream & sweet chili sauce</i>	15
GARLIC PRAWNS (LG) <i>creamy garlic & white wine sauce with steamed rice & garden salad</i>	E 24 M 34

SIDES

BOWL OF CHIPS (V) <i>with aioli</i>	11
CREAMY MASH POTATO (V).....	9
GARDEN SALAD (V).....	9
SEASONAL VEGETABLES (V).....	9

LG LOW GLUTEN • **LGO** LOW GLUTEN OPTION AVAILABLE
V VEGETARIAN • **VO** VEGETARIAN OPTION AVAILABLE
VG VEGAN • **VGO** VEGAN OPTION AVAILABLE



MAIN MEALS

ROASTED VEGETABLE GNOCCHI (V, VGO) <i>roasted peppers, eggplant, tomato, spanish onion & herbs.....</i>	26
FISH & CHIPS (LGO) <i>fresh battered fish, chips, salad & tartare sauce.....</i>	28
SEAFOOD RISOTTO (LG) <i>assorted seafood pieces in creamy risotto with shaved parmesan.....</i>	36
CHICKEN SCHNITZEL <i>hand crumbed served with chips & salad or vegetables.....</i>	27
CHICKEN PARMIGIANA <i>hand crumbed breast topped with shaved ham, napoli sauce & cheese. served with chips & salad or vegetables.....</i>	30
GRILLED SALMON (LG) <i>lemon parsley crust, sweet potato mash & buttered greens.....</i>	34
PORTERHOUSE STEAK 300G (LG) <i>creamy mash, greens, red wine jus.....</i>	43
LAMB CURRY (LGO) <i>tender lamb pieces, fragrant rice, raita & naan bread.....</i>	31
GRILLED CHICKEN & AVOCADO SALAD (LG, VO) <i>assorted salad, tomato, cucumber, balsamic vinaigrette....</i>	26
LINGUINE CARBONARA <i>chicken, bacon, onion & mushroom in a creamy garlic sauce, with parmesan cheese.....</i>	26
ANGUS BEEF BURGER (LGO) <i>grilled pattie, bacon, cheese, lettuce, tomato with aioli and fries.....</i>	25
PORK BELLY (LG) <i>slow roasted with assorted root vegetables & apple glaze.....</i>	34
DUCK RISOTTO (LG) <i>red onion, peas and capsicum, parmesan cheese.....</i>	35

SAUCES

RED WINE JUS, MUSHROOM SAUCE, PEPPER SAUCE (LG).....	2
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FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability. Please speak to staff about any food intolerances **before** ordering your food.

A 15% surcharge applies on public holidays.