

### Starters

Garlic Bread (Cheesy Option) (V) \$7.00

Herb Bread (Cheesy Option) (V) \$7.00

**Trio of Dips** \$13.50

Chefs Choice of Dips served with grilled Pita Bread

**Natural Oysters** Half Dozen \$13.50

Served With Lemon Wedges

**One Dozen \$25.50**

**Oysters Kilpatrick** Half Dozen \$14.50

Served With Bacon and Worcestershire Sauce

**One Dozen \$26.50**

### Entrees

**Soup Of The Day (G.F)** \$10.00

Please Ask Your Waiter

**Five Spice Chicken Ribs** \$12.50

Served with Asian Coleslaw

**Lamb Kofta** \$12.50

Three Kofta's served with Tzatziki, Lemon and a Greek Salad

**Seared Scallops (G.F)** \$12.50

Served with Roquette, Chickpea Puree and Gremolata

**Ricotta and Spinach Cannelloni** \$13.50

Served with Napoli Sauce and Topped Shaved Parmesan

**Grilled Seafood Platter for 2 (G.F)** \$28.00

Grilled King Prawns, Calamari, Scallops, Baby Octopus and Mussels (cooked in Napoli Sauce) served with Cocktail Sauce and Sweet Soy Dipping Sauce

(V) Vegetarian  
(G.F) Gluten Free

## Mains

- Baked Tomato Barramundi (G.F Option Available) \$29.00**  
Cooked with Onions, Tomatoes, Button Mushrooms, Basil, White Wine and Capsicums, topped with Fresh Bread Crumbs combined with Parmesan Cheese and Parsley, served with Zucchini and Celery Rice
- Duck Confit (G.F) \$28.00**  
Served on a Potato Rosti, with Panfried Vegetables and Topped with Plum Sauce
- Stuffed Chicken Wrapped In Prosciutto (G.F) \$26.50**  
Chicken Breast stuffed with Mushrooms and Fetta, wrapped in Prosciutto and served on a bed of Asparagus and Mushroom Risotto, cooked with a White Wine and Basil Pesto
- Steak Diane 300g (G.F) \$35.00**  
Scotch Fillet served with Creamy Mash and Steamed Vegetables and topped with Red Wine Mushroom Jus  
- Pepper Sauce Optional
- Prime Rib Eye 300g (G.F) \$35.00**  
Cooked to your liking, served on a bed of Creamy Mash and Seasonal Steamed Vegetables and topped with Red Wine Jus
- 3 Point Rack of Lamb \$36.00**  
Cooked to your liking, served with Hummus Dip and Cuscus, combined with Capsicum, Zucchini, Eggplant, Cherry Tomatoes and topped with Red Wine Jus
- Lamb Shanks (G.F) \$35.00**  
Slow cooked Lamb Shanks served on a bed of Sweet Mash with Vegetable Puree Sauce
- Fennel & Herb Roasted Pork Loin (G.F) \$28.00**  
Tender Pork Loin, slowly roasted with Fennel Seeds and Italian Herbs, served with Creamy Mashed Potatoes, Pan-fried Vegetables and topped with Red Wine Jus
- Chicken Wellington \$28.00**  
Served on a bed of Sweet Mash and topped with Red Wine Jus
- Pumpkin Risotto (G.F) (V) \$22.00**  
Infused with Diced Pumpkin, Sundried Tomatoes, fresh Mixed Herbs and finished with homemade Butternut White Wine Pumpkin Sauce and Baby Spinach

**Seafood Paella (G.F)** **\$28.00**  
Cooked with a Saffron infused Fish Stock, Capsicum, Onions, Olive Oil and a selection of Seafood and finished with fresh Herbs

**Penne Pesto Chicken Florentine** **\$26.00**  
Penne Pasta cooked with Diced Chicken, Garlic, White Wine, Cream, Pesto and finished with fresh Herbs and Parmesan

### Curries

**Lamb Curry (G.F)** **\$24.00**  
Traditional slow cooked Lamb Curry served with Steamed Rice, Raita and Pappadums

**Red Thai Chicken Curry (G.F)** **\$22.00**  
Traditional Thai Curry cooked with Seasonal Vegetables and served with Steamed Rice

### Salads

**Smoked Chicken Salad (G.F)** **\$14.50**  
Smoked Chicken served with Roquette combined with Cherry Tomatoes, Cucumber, Orange Segments, Fennel Seeds and accompanied with Mango Chutney

**Mediterranean Vegetable Salad (G.F) (V)** **\$15.50**  
Roquette combined with Roasted Pumpkin, Zucchini, Eggplant and a Balsamic Reduction

**Caesar Salad (G.F Option Available)** **\$17.00**  
Cos Lettuce with our homemade Caesar Dressing, Garlic Croutons, Crispy Bacon, Anchovies and a soft Poached Egg topped with Parmesan

**Garden Salad (G.F)** **\$8.00**  
Fresh mix Lettuce with Cucumber, Tomatoes, Spanish Onion and House Dressing

- **Add Marinated Herb Chicken \$5.50**

- **Add Garlic Prawns \$9.50**

### Extras

<b>Steak Fries</b>	<b>\$6.50</b>
<b>Steamed Vegetables</b>	<b>\$8.00</b>
<b>Potato Wedges</b>	<b>\$8.50</b>
Served with Sweet Chilli and Sour Cream	
<b>Deluxe Wedges</b>	<b>\$10.50</b>
Served with Crispy Bacon and Mozzarella Cheese	

### Desserts

<b>Mud Cake (G.F)</b>	<b>\$12.00</b>
Chocolate lovers dense, moist, flourless Chocolate Mud Cake infused with a hint of Grand Marnier and served with Berry Coulis and Fresh Cream	
<b>Apple and Rhubarb Crumble</b>	<b>\$12.00</b>
A light Pastry case filled with Apple and Rhubarb Crumble, topped with a Crumble mix, served with Ice Cream	
<b>Sticky Date Pudding</b>	<b>\$12.00</b>
Our light Sticky Date Pudding, served piping hot and coated with a rich Butterscotch Sauce accompanied with Vanilla Ice Cream	
<b>Individual Pavlova (G.F)</b>	<b>\$11.00</b>
Mini Pavlova topped with Whipped Cream, Strawberry Fans, drizzled with Berry Coulis and finished with Passionfruit Pulp	
<b>Caramel Panna Cotta (G.F)</b>	<b>\$12.00</b>
Served with Almond Bread and Caramel Sauce	
<b>Chocolate Lava Pudding</b>	<b>\$11.00</b>
Served warm with fresh Strawberries, Cream or Ice Cream	
<b>Vanilla Ice Cream</b>	<b>\$10.50</b>
Served with Wafers and your choice of Topping	
- Butterscotch Sauce	
- Chocolate Topping	
- Berry Coulis	