

ENTRÉES

Garlic Bread V	11.00
<i>Add cheese</i>	\$2.00
<i>Add bacon</i>	\$2.00
Natural Oysters (6) GF	30.00
<i>Served with lemon or lime wedges</i>	
Kilpatrick Oysters (6) GF	32.00
<i>Served with smoky bacon and BBQ sauce</i>	
Japanese Crumbed Oysters (6)	32.00
<i>Served with wasabi mayo and wakame</i>	
Dip Of The Day V	17.00
<i>Served with toasted garlic flatbread</i>	
Crocodile Spring Rolls (3)	21.00
<i>Served with Asian dipping sauce and coriander</i>	
Crumbed Brie	23.00
<i>Served with honey, almonds, pecans and toasted flatbread</i>	
Scallops In Shell (6)	35.00
<i>Served with café de Paris butter, lemon zest and parsley</i>	
Grilled Gulf Prawns	26.00
<i>Marinated in coriander, cumin, garlic and saffron. Served with a garlic chive mayo</i>	
Roasted Sweet Potato Salad V	18.00
<i>Pumpkin, quinoa, rocket, red onion, orange dressing and toasted almonds</i>	

SIDES

Broccolini Greek Salad Green Salad	12.00
Roasted Duck Fat Potatoes	12.00
Chips Wedges	12.00
Mash Potato	12.00
Creamy Garlic Gulf Caught Prawns	20.00

V Vegetarian | **GF** Gluten Free

Please advise staff of any food allergies or intolerances you may have.

Although all care is taken when catering for special dietary requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi, lupin and dairy products.

MAINS

Slow Braised Lamb Ragu Pappardelle	32.00
<i>Braised lamb shoulder, sugo sauce and parmesan</i>	
Gulf Caught Wild Barramundi GF	40.00
<i>Cooked in turmeric and coconut. Served with a pumpkin, sweet potato, snow peas and red onion salad</i>	
Atlantic Salmon	33.00
<i>Served with tomato, cucumber, fetta salsa and sticky balsamic vinegar</i>	
200G Eye Fillet	36.00
<i>Served with spring vegetables and a creamy white wine garlic sauce</i>	
300G Rib Fillet.....	46.00
<i>Served with roasted duck fat potatoes, greens and red wine jus</i>	
1.2KG Rib Fillet On The Bone	120.00
<i>Served with your choice of one side (duck fat potatoes Greek salad green salad) and one sauce (red wine jus pepper sauce mushroom sauce)</i>	
Chicken Breast GF	36.00
<i>Wrapped in prosciutto, stuffed with mushrooms and served with a truffle cream sauce</i>	
Braised Beef Cheek GF	38.00
<i>Served with creamy mash, beetroot relish and port wine sauce</i>	
Kangaroo	38.00
<i>Marinated in rosemary and red garlic. Served with roasted potatoes, roasted radicchio and red wine jus</i>	
Duck Trio	46.00
<i>Braised duck leg, duck spring roll and shredded duck salad</i>	
Roasted Sweet Potato Salad V.....	28.00
<i>Pumpkin, quinoa, rocket, red onion, orange dressing and toasted almonds</i>	

DESSERTS

Wild Berry Eton Mess V	18.00
<i>Served with smashed meringue and mixed berries</i>	
Sticky Date Pudding V	18.00
<i>Served with butterscotch sauce and ice cream</i>	
Deconstructed Orange and Almond Cake V	18.00
<i>Served with mascarpone</i>	
Cheese Platter V	25.00
<i>Cheddar, brie and crackers</i>	