

## OYSTERS

\$3.50 each (min 3 of each)

### Natural

Fresh Oyster, Lime Wedges

### Mignonette

Raspberry Vinegar

### Ceviche

Lemon, Lime, Shallot

### Granita

Orange, Lime, Lemon

### Prosecco

Raspberry and Prosecco Vinaigrette

### Kilpatrick

Bacon, Tabasco, Kilpatrick Sauce

### Mornay

## NIBBLES

**Garlic Bread (V) \$11.00**

**Tomato Basil Bruschetta (V) \$14.00**

Aged Balsamic Glaze, Fresh Shaved  
Parmesan

**Pita Bread (V) \$17.00**

Two Assorted Dips and Pickled  
Kalamata Olives

## SPECIALITY PAELLA

Served with Roast red pepper, Capsicum, Cherry  
tomatoes, Saffron arborio rice cooked in Salsa De Tomato  
Sauce

**(MON-THURS ONLY)**

**Seafood (Mussels, Squid, Prawns)(GF) \$39.00**

**Meat ( Meatballs, Chorizo, Chicken )(GF) \$32.00**



**Crispy Chicken (GF) \$20.00**

Coated with Honey, Lime and Sriracha

**Pumpkin Arancini (V) \$18.00**

Tomato Relish

**Crispy Cauliflower (V) (GF) \$18.00**

Mojo Sauce

**Southern Fried Chicken (GF) \$19.00**

Peri Peri Mayonnaise

**Coconut Crumbled Prawns \$21.00**

Avocado Cream Sauce, Tomato Corn Salsa &  
Lime Jalapeno Infused Mayo

**Grilled Chorizo (GF) \$19.00**

Capsicum Relish

**American Pork Ribs (GF) \$21.00**

Homemade BBQ Sauce, Garden Salad

**Moroccan Lamb Kebab \$21.00**

Pickled vegetables, Cumin Aioli & Guacamole

**Salt & Pepper Squid (GF) \$19.00**

Capers Mayo

**Grilled Halloumi (V) \$18.00**

Capsicum Relish

**Smokey Albondigas (GF) \$18.00**

Spanish Meatballs (pork & beef) in Salsa de Tomato

## LARGER MEALS

**Chargrilled 300 Gm Scotch Fillet (GF) \$51.00**

With Roast Rosemary, Garlic Kipfler  
Potato, Steamed Broccolini, Chimichurri  
Sauce & Red Wine Jus

**Chargrilled 250 Gm Porterhouse Steak (GF) \$39.00**

Roast Rosemary, Garlic Kipfler Potato,  
Steamed Broccolini, Chimichurri Sauce & Red  
Wine Jus

**Pork belly (GF) \$38.00**

Roasted Fennel, Cumin Maple Glazed  
Carrots, Cauliflower Puree, Spiced Apple  
Chutney & Red Wine Jus

**Fish of the Day P.O.A**

Served with Chef's Daily Accompaniment

**Crumbed / Battered / Grilled Fish \$30.00**

Chips, Caper Mayo & Salad

**Salt & Pepper Squid (GF) \$30.00**

Potato Chips, Garden Salad, Tartare  
Sauce & Lemon Wedge

## Salads

**Caprese Salad (GF) (V) \$23.00**

Heirloom Tomatoes, Bocconcini, Basil,  
Pesto & Aged Balsamic Glaze

**Mediterranean Salad \$21.00**

Roast Beetroot, Pumpkin, Orange Segments,  
Pomegranate Arils, Persian Fetta, Quinoa with  
Cumin Infused Sauce.

**Toppings: Chicken, Haloumi, Chorizo, Prawns \$6.00**

**\*[V] = Vegetarian / [VG] = Vegan / [GF] = Gluten Free / DF = Dairy Free**



## PASTA

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### **Garlic Chili Prawn Chorizo** **\$34.00**

Linguine, Chorizo, Prawn, Chili, Garlic, Cherry Tomato, Shallots in White Wine Rose Sauce Topped with Fresh Shaved Parmesan

### **Chicken Penne Pesto**

Chicken, Bacon, Cherry Tomatoes, Roast Red Pepper, Shallots, Pumpkin, Pine Nuts, Fresh Shaved Parmesan in White Wine Creamy Pesto Sauce **\$34.00**

### **Seafood Puttanesca**

Linguine Pasta in Napoli Sauce with Prawns, Squid, Mussels, Shallots, Cherry Tomatoes, Capers, Lemon Chili, Herbs & Pangrattato Crumble **\$36.00**

## NACHOS

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### **Halloumi Nachos (V)** **\$20.00**

Jalapenos, Black Beans Topped with Shredded Cheese, Guacamole, Lettuce, Sour Cream, Lime & Corn Tomato Salsa

### **Chilli Con Carne/Lamb/Pork/Chicken** **\$24.00**

Jalapenos, Black Beans Topped with Shredded Cheese, Guacamole, Lettuce, Sour Cream, Lime & Corn Tomato Salsa

## CHICKEN WINGS

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700 gms of Chicken wings **\$24.00**  
**Choice of sauces BBQ, Hot or Ranch Sauce**

## SIDES

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### **Roast Kipfler Potatoes(GF)** **\$15.00**

Garlic Kipfler Potatoes with confit Garlic Aioli

### **Potato Chips (V)** **\$12.00**

Confit Garlic Aioli & Tomato Sauce.

### **Loaded Chips** **\$18.00**

Potato Chips, Crispy Bacon, Shredded Cheese, Home Made Fermented Chili Sauce & Confit Garlic Aioli

### **Halloumi Fries (V)** **\$16.00**

Tomato Relish

### **Sauteed Broccolini (V)** **\$12.00**

Toasted Almonds in Juniper Butter



## KIDS MENU (under 12 only) \$15.00

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### **Linguine (V)**

Napolitana with Shredded Mozzarella Cheese

### **Chicken Nuggets**

Potato Chips & Tomato Sauce

### **Kids Fish**

Crumbed Fish, Chips & Tomato Sauce

## DESSERT

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### **Sticky Date Pudding**

Warm Butter Scotch Sauce, Vanilla Ice Cream & Fresh Strawberry **\$16.00**

### **Tiramisu Cake**

Light Mascarpone, Raspberry Coulie & Strawberry. **\$16.00**

### **Ice cream Sundae**

Chocolate Sauce & Berries **\$15.00**

### **Homemade Churros**

Chocolate Sauce, Vanilla Ice Cream & Berries **\$15.00**



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