

TAPAS

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

NIBBLES

Garlic Bread (V)

\$11.00

Pita Bread (V)

Two Assorted Dips and Pickled Kalamata Olives

\$17.00

LARGER MEALS

Crispy Chicken (GF)

Coated with Honey, Lime and Sriracha

\$20.00

Pumpkin Arancini (V)

Tomato Relish

\$18.00

Crispy Cauliflower (V) (GF)

Mojo Sauce

\$18.00

Southern Fried Chicken (GF)

Peri Peri Mayonnaise

\$19.00

Coconut Crumbled Prawns

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

\$21.00

Grilled Chorizo (GF)

Capsicum Relish

\$19.00

American Pork Ribs (GF)

Homemade BBQ Sauce, Garden Salad

\$21.00

Moroccan Lamb Kebab

Pickled vegetables, Cumin Aioli & Guacamole

\$21.00

Salt & Pepper Squid (GF)

Capers Mayo

\$19.00

Grilled Halloumi (V)

Capsicum Relish

\$18.00

Smokey Albondigas (GF)

Spanish Meatballs (pork & beef) in Salsa de Tomato

\$18.00

Chargrilled 300 Gm Scotch Fillet (GF)

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

\$51.00

Chargrilled 250 Gm Porterhouse Steak (GF)

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

\$39.00

Pork belly (GF)

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

\$38.00

Fish of the Day

Served with Chefs Daily Accompaniment

P.O.A

Crumbed / Battered / Grilled Fish

Chips, Caper Mayo & Salad

\$30.00

Salt & Pepper Squid (GF)

Potato Chips, Garden Salad, Tartare Sauce & Lemon Wedge

\$30.00

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

PASTA

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

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

NACHOS

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

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

SIDES

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

KIDS MENU (under 12 only) \$15.00

Linguine (V)
Napolitana with Shredded Mozzarella Cheese

Chicken Nuggets
Potato Chips & Tomato Sauce

Kids Fish
Crumbed Fish, Chips & Tomato Sauce

DESSERT

Sticky Date Pudding \$16.00
Warm Butter Scotch Sauce, Vanilla Ice Cream & Fresh Strawberry

Tiramisu Cake \$16.00
Light Mascarpone, Raspberry Coulie & Strawberry.

Ice cream Sundae \$15.00
Chocolate Sauce & Berries

Homemade Churros \$15.00
Chocolate Sauce, Vanilla Ice Cream & Berries

Pavlova

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