



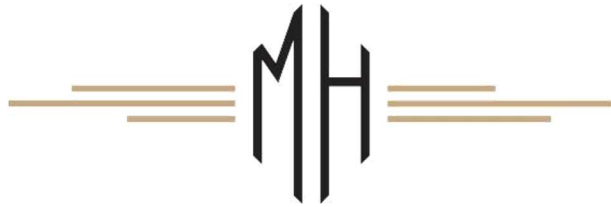
entrees

oysters natural served with a red wine and shallot dressing	24 / 44
oyster kilpatrick	28 / 52
oyster shooters – bloody mary	28 / 52
oyster tasting plate – all of the above	28 / 52
salt & pepper calamari served on a wild rocket and parmesan salad	16 / 28
salt & pepper prawns with garlic aioli and a hint of chilli	18 / 32
pork bao – crispy pork belly in a chinese steamed bun	13
crispy haloumi with peppered roasted figs (v)	18
vegan spinach falafel, baba ganoush and pomegranate dressing (vegan)	16
beef short rib arancini (3 per serve) with spiced aioli	18
honey garlic chicken skewers with sweet and sour coleslaw	16
pan roasted scallop risotto, asparagus spears, green peas, chowder and tarragon oil	20 / 34

mains

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and fries	28
baked ricotta and spinach stuffed conchiglie shells in marinara sauce (vegan)	30
red pepper curry, daikon, fresh tomato, mustard greens and crispy curry leaves, served with basmati rice (vegan)	28
- <i>with chicken add \$6, with market fish add \$8</i>	
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	26
crispy skin pork belly, pine nut and capsicum caponata, smoked tomato relish and creamy garlic mash	34
fish of the day – please ask your waiter	39
duo of lamb – lamb kofta in pita bread; lamb curry with jewelled rice, apricot chutney	34
traditional french coq au vin, braised carrots, button mushrooms and pomme purée	36

**** Most of our dishes can be altered for specific dietary requirements - feel free to ask**



steaks

six week aged black angus porterhouse (350g) 46

six week aged eye fillet (250g) 48

porterhouse and eye fillet steaks are served with fries, salad and herbed butter

with your choice of sauces: red wine, mushroom, peppercorn or blue cheese

fillet mignon wrapped with bacon (250g), mozzarella mash,
wilted spinach and wild mushroom duxelle 48

steak for two to share:

500 gram chargrilled scotch fillet, roasted roma tomatoes, king brown
mushrooms, creamy mash potato, red wine jus 75

chateaubriand – 600 grams of eye fillet with green beans, creamy mash potato,
baked field mushrooms, onion rings, red wine jus 110

sides

daily salad 9

fries with garlic aioli 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

fried onion rings 10

creamy mozzarella mash 9

kids

spaghetti with napoli sauce 14

mini fish and chips 14

chicken goujons with chips and salad 14

mini porterhouse with chips and salad 18

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desserts:

traditional crème brûlée	16
sticky toffee pudding with butterscotch sauce and vanilla ice cream	16
burnt basque cheesecake with raspberry coulis	16
affogato – vanilla ice cream, espresso and your choice of: <i>frangelico, tia maria, baileys, kahlua or pedro ximenez</i>	16
chocolate pudding with toasted pistachio nuts, vanilla bean ice cream and orange caramel	16

artisan cheese board – served with crackers, quince paste and fruit 29

- **hard cheese – comté** (france)
- **soft cheese – triple cream brie** (france)
- **blue cheese – gorgonzola dolce** (italy)