



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
soup of the day - please ask your waiter	18
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	15
bruschetta with burrata, cherry tomato and chilli jam (2 pieces) (v)	18
vegan spinach falafel with sweet potato dip (vegan)	16
traditional beef tartare with shoestring fries	24
chicken souvlaki skewers, homemade pita, greek salad, tzatziki (3 skewers)	20
pan roasted scallop risotto, corn purée, peas and mascarpone	20 / 34

mains

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	28
baked vegan cheese and spinach stuffed cannelloni in a tomato (vegan)	30
seafood linguini with mussels, pippies and prawns in a chowder broth	34
red pepper curry, daikon, fresh tomato, mustard greens and crispy curry leaves, served with basmati rice (vegan)	28
- with chicken add \$6, with market fish add \$8	
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	28
crispy skin pork belly, apple and fennel purée, kimchi røesti, bok choy and chinese brown sauce	36
fish of the day – please ask your waiter	39
pan roasted lamb backstrap, red cabbage purée, corn succotash, herb infused polenta chips	38
stuffed and prosciutto wrapped chicken maryland, creamy butternut semolina, tossed broccolini, gremolata new potatoes	36



steaks

six week aged black angus porterhouse (300g) 46

six week aged eye fillet (250g) 48

porterhouse and eye fillet steaks are served with shoestring 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 50

steak for two to share:

500 gram bavette steak with confit shallots, roasted tomatoes, creamy
mash potato, green beans and red wine jus (**servd medium rare only**) 65

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

shoestring fries with garlic aioli 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 12

fried onion rings 10

creamy mozzarella mash 10

kids

spaghetti with napoli sauce 14

mini fish and chips 18

chicken goujons with chips and salad 14

mini porterhouse with chips and salad 20



desserts:

traditional crème brûlée	16
sticky toffee pudding with butterscotch sauce and vanilla ice cream	16
dessert of the week - please ask your waiter	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
<ul style="list-style-type: none">• hard cheese – comté (france)• soft cheese – triple cream brie (france)• blue cheese – gorgonzola dolce (italy)	