



# menu

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

**Please note credit card surcharges apply  
MC/VISA debit 1%; MC/VISA credit 1.5%;  
AMEX/DINERS/JCB 2.5%,  
and a 10% surcharge applies on public holidays**



*We are happy to alter dishes for specific dietary requirements*

**entrées:**

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
vegan spinach falafel with babaganoush (vegan)	16
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
braised beef croquette with rocket, grana padano and a curry mayonnaise	7 each
chicken souvlaki skewers, homemade pita, greek salad and tzatziki (3 skewers)	20
wild mushroom risotto, crème fraîche and grana padano	22 / 34



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**mains:**

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	28
pork and fennel sausages, pomme purée and an onion gravy	32
fettucine with a slow braised beef ragout, guanciale ( <i>cured pork cheek</i> ) and grana padano	34
red pepper curry, daikon, fresh tomato, mustard greens and crispy curry leaves, served with basmati rice (vegan) <i>- with chicken add \$6, with market fish add \$8</i>	28
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
crispy skin pork belly, celeriac purée, braised red cabbage, pineapple chutney, vermouth reduction	36
fish of the day – please ask your waiter	39
moroccan kumara lamb tagine, served with couscous, zucchini and chickpeas	36
chargrilled jamaican jerk chicken maryland, spiced rice and avocado salsa	34
veal schnitzel with sauerkraut and pickled potato salad	44



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**steaks:**

six week aged black angus porterhouse (300g)	50
six week aged eye fillet (250g)	55

**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*

**steak for two to share:**

chateaubriand – 600 grams of eye fillet with green beans, creamy mash potato, baked field mushrooms, onion rings, red wine jus	120
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**sides:**

daily salad	12
shoestring fries with garlic aioli	12
green beans, broccoli and flaked almonds	12
baked field mushrooms	12
fried onion rings	12
creamy mozzarella mash	12
additional sauces:	3
red wine jus / pepper / mushroom / blue cheese	



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**desserts:**

traditional crème brûlée	18
sticky toffee pudding with butterscotch sauce and vanilla ice cream	20
dessert of the week – please ask your waiter	20
affogato – vanilla ice cream, espresso and your choice of: <i>frangelico, tia maria, baileys, kahlua or pedro ximenez</i>	20
chocolate pudding with toasted pistachio nuts, vanilla bean ice cream and orange caramel	20
<b>artisan cheese board</b> served with fruit, lavosh crackers, water crackers and quince jam	30
<ul style="list-style-type: none"> <li>- <b>hard cheese</b> – aged cheddar (gippsland)</li> <li>- <b>soft cheese</b> - triple cream brie (france)</li> <li>- <b>blue cheese</b> - roquefort (france)</li> </ul>	

**dessert, fortified and cognac:**

valdespino pedro ximenez (sweet)	jerez, esp	9.5
yalumba museum release old antique tawny 15yo	south australia	13
penfold's grandfather fine old liqueur tawny port	south australia	18
2000 warre's vintage port	porto, portugal	30
yalumba antique muscat	south australia	13
2016 primo estate la magia botrytis riesling (375 ml)	mclaren vale, sa	18 / 70
2002 chateau guiraud petit (375 ml)	sauternes, fr	150
2009 chateau coutet (750ml)	sauternes, fr	35/240
2001 hugel pinot gris vendange tardive (375ml)	alsace, fr	140
courvoisier vs cognac	cognac, fr	17
hennessy xo cognac	cognac, fr	48
remy martin xo cognac	cognac, fr	50



**children's menu:**

spaghetti with napoli sauce	14
mini fish and chips	18
chicken goujons with chips and salad	14
mini porterhouse with chips and salad	20
bowl of salad	12
bowl of shoestring fries	12
bowl of vegetables	12