



menu

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

**Please note that we reluctantly apply a surcharge of
10% on Sundays and
15% on public holidays**

**Please note credit card surcharges apply
MC/VISA debit 1%; MC/VISA credit 1.5%;
AMEX/DINERS/JCB 2.5%,**



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entrées:

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
marinated chicken tenderloin and pea risotto, grana padano, crème fraîche and chives	20/32
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
vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan) <i>- with: chicken add \$6, steamed prawns add \$8</i>	20
pork bao – crispy pork belly in a chinese steamed bun	15
zucchini and carrot fritters (4) with spiced harissa sauce (vegetarian)	16
satay chicken skewers, coconut rice and peanut glaze (3 skewers)	20
vegan cauliflower and almond curry, coconut rice, roasted peanuts and crispy curry leaves <i>- with: chicken add \$2, fish add \$4</i>	20



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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	30
pork and fennel sausages, pomme purée and an onion gravy	32
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
250 gram crumbed pork cotoletta, celeriac rösti and apple cider sauce	42
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
sous vide chicken supreme, crunchy potato stack, spiced harissa sauce and dukkah	36
fish of the day – please ask your waiter	39
lamb navarin - french style lamb casserole, paris mash and steamed vegetables	36
vegan cauliflower and almond curry, coconut rice, roasted peanuts and crispy curry leaves (vegan)	30
<i>- with: chicken add \$6, fish add \$8</i>	
marinated chicken tenderloin and pea risotto, grana padano, crème fraîche and chives	32



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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, paris mash, garlic and parsley sautéed button 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
garlic and parsley sautéed button mushrooms	12
fried onion rings	12
paris mash	12

additional sauces:	3
red wine jus / pepper / mushroom / blue cheese	



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desserts:

traditional crème brûlée	18
set cheesecake with mango gel and raspberry coulis	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
artisan cheese board served with fruit, lavosh crackers, water crackers and quince jam	30
<ul style="list-style-type: none"> - hard cheese – aged cheddar (gippsland) - soft cheese - triple cream brie (france) - blue cheese - danish 	

dessert, fortified and cognac:

valdespino pedro ximenez (sweet)	jerez, esp	9.5
yalumba museum release old antique tawny 15yo	south australia	13
penfold's father tawny port	south australia	18
yalumba antique muscat	south australia	13
2009 chateau coutet	sauternes, fr	35 gls
2021 vasse felix cane cut semillon (375ml)	margaret river, wa	18/70
2001 hugel pinot gris vendange tardive (375ml)	alsace, fr	140
14 courvoisier vs cognac	cognac, fr	18
remy martin xo cognac	cognac, fr	55



children's menu:

linguini 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