



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**

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MC/VISA debit 1%; MC/VISA credit 1.5%;
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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
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



We are happy to alter dishes for specific dietary requirements

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 caramel	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	10
penfold's grandfather 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
2010 chateau suduirat 1er cru classe (375ml)	sauternes, fr	190
14 courvoisier vs cognac	cognac, fr	18
hennessy vsop cognac	cognac, fr	28
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



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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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



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mains:

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chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) <i>- with: chicken add \$6, fish add \$8</i>	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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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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:

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mini fish and chips	18
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vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
pork bao – crispy pork belly in a chinese steamed bun	15
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sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



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seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
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vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
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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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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
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crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
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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
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additional sauces:	3
red wine jus / pepper / mushroom / blue cheese	



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lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
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with your choice of sauces:

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



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penfold's grandfather tawny port	south Australia	18
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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
2010 chateau suduirat 1er cru classe (375ml)	sauternes, fr	190
14 courvoisier vs cognac	cognac, fr	18
hennessy vsop cognac	cognac, fr	28
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



menu

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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
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) <i>- with: chicken add \$6, fish add \$8</i>	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



We are happy to alter dishes for specific dietary requirements

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	



We are happy to alter dishes for specific dietary requirements

desserts:

traditional crème caramel	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	10
penfold's grandfather 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
2010 chateau suduirat 1er cru classe (375ml)	sauternes, fr	190
14 courvoisier vs cognac	cognac, fr	18
hennessy vsop cognac	cognac, fr	28
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
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bowl of vegetables	12



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entrées:

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oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



We are happy to alter dishes for specific dietary requirements

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	



We are happy to alter dishes for specific dietary requirements

desserts:

traditional crème caramel	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	10
penfold's grandfather tawny port	south Australia	18
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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



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entrées:

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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 caramel	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	10
penfold's grandfather tawny port	south Australia	18
yalumba antique muscat	south australia	13
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14 courvoisier vs cognac	cognac, fr	18
hennessy vsop cognac	cognac, fr	28
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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



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entrées:

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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 caramel	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
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penfold's father tawny port	south australia	10
penfold's grandfather tawny port	south Australia	18
yalumba antique muscat	south australia	13
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children's menu:

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mini fish and chips	18
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bowl of salad	12
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bowl of vegetables	12



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entrées:

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oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



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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
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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	



We are happy to alter dishes for specific dietary requirements

desserts:

traditional crème caramel	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
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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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
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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
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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	



We are happy to alter dishes for specific dietary requirements

desserts:

traditional crème caramel	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	10
penfold's grandfather 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
2010 chateau suduirat 1er cru classe (375ml)	sauternes, fr	190
14 courvoisier vs cognac	cognac, fr	18
hennessy vsop cognac	cognac, fr	28
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



menu

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entrées:

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



We are happy to alter dishes for specific dietary requirements

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 caramel	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	10
penfold's grandfather tawny port	south Australia	18
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2009 chateau coutet	sauternes, fr	35 gls
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hennessy vsop cognac	cognac, fr	28
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



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entrées:

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) <i>- with: chicken add \$6, fish add \$8</i>	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



We are happy to alter dishes for specific dietary requirements

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	



We are happy to alter dishes for specific dietary requirements

desserts:

traditional crème caramel	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	10
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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



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entrées:

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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 caramel	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	10
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yalumba antique muscat	south australia	13
2009 chateau coutet	sauternes, fr	35 gls
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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



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entrées:

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



We are happy to alter dishes for specific dietary requirements

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 caramel	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:

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penfold's grandfather tawny port	south Australia	18
yalumba antique muscat	south australia	13
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children's menu:

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mini fish and chips	18
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bowl of salad	12
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bowl of vegetables	12



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oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



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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
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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 caramel	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
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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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



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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
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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	



We are happy to alter dishes for specific dietary requirements

desserts:

traditional crème caramel	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	10
penfold's grandfather 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
2010 chateau suduirat 1er cru classe (375ml)	sauternes, fr	190
14 courvoisier vs cognac	cognac, fr	18
hennessy vsop cognac	cognac, fr	28
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



menu

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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
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



We are happy to alter dishes for specific dietary requirements

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 caramel	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
- 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	10
penfold's grandfather 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
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14 courvoisier vs cognac	cognac, fr	18
hennessy vsop cognac	cognac, fr	28
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



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entrées:

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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 caramel	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	10
penfold's grandfather tawny port	south Australia	18
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hennessy vsop cognac	cognac, fr	28
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



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entrées:

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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 caramel	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:

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hennessy vsop cognac	cognac, fr	28
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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
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bowl of vegetables	12



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entrées:

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oysters kilpatrick	6 each
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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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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 caramel	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:

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children's menu:

linguini with napoli sauce	14
mini fish and chips	18
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bowl of salad	12
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bowl of vegetables	12



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oysters kilpatrick	6 each
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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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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 caramel	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:

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bowl of vegetables	12



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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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



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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
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



We are happy to alter dishes for specific dietary requirements

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	



We are happy to alter dishes for specific dietary requirements

desserts:

traditional crème caramel	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	10
penfold's grandfather 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
2010 chateau suduirat 1er cru classe (375ml)	sauternes, fr	190
14 courvoisier vs cognac	cognac, fr	18
hennessy vsop cognac	cognac, fr	28
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



menu

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entrées:

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) <i>- with: chicken add \$6, fish add \$8</i>	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



We are happy to alter dishes for specific dietary requirements

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	



We are happy to alter dishes for specific dietary requirements

desserts:

traditional crème caramel	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	10
penfold's grandfather 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
2010 chateau suduirat 1er cru classe (375ml)	sauternes, fr	190
14 courvoisier vs cognac	cognac, fr	18
hennessy vsop cognac	cognac, fr	28
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



menu

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entrées:

oysters natural served with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	22/34
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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



We are happy to alter dishes for specific dietary requirements

mains:

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	30
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	32
vegan curry of the week (please ask your waiter) - with: chicken add \$6, fish add \$8	30
risotto of lemon marinated chicken tenderloin and mushroom, grana padano	34



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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 caramel	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
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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



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entrées:

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oysters kilpatrick	6 each
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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)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
bruschetta alla ricotta – crispy ciabatta, caponata, ricotta and a balsamic glaze (vegetarian)	18



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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
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche	36
fish of the day – please ask your waiter	39
lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano	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 caramel	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
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bowl of vegetables	12



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vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
pork bao – crispy pork belly in a chinese steamed bun	15
spinach and feta falafel, chives and crème fraîche (vegetarian)	16
sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive and tomato sugo, crumbled feta	22
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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
seafood linguini (pippies, mussels, prawns and calamari), grana padano and fresh chilli	34
crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus	36
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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 caramel	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
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