



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
soup of the day	20
salt & pepper calamari served on a wild rocket and parmesan salad	18 / 30
salt & pepper prawns with garlic aioli and a hint of chilli	20 / 34
warm butternut pumpkin and walnut salad with a tahini dressing (vegan)	20
pork bao – crispy pork belly in a chinese steamed bun	15
tandoori chicken skewers (2) with mint yoghurt, tomato relish and naan bread	22
tunisian shakshuka with crispy bread (vegetarian) - <i>with: chorizo add \$6</i>	22
risotto of pan fried scallops, chorizo and grana padano	24 / 38



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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 <i>- chicken schnitzel also available</i>	30
pappardelle in a slow cooked lamb ragu, roasted pumpkin, crispy sage and shaved parmesan	36
crispy pork belly, apple cider and bacon cream, char-grilled king oyster mushroom, glazed dutch carrots, crispy fried polenta and sage oil	38
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
char-grilled chicken maryland, roasted capsicum coulis, moroccan couscous and grilled vegetables	36
fish of the day – please ask your waiter	39
beef bourguignon pie with mash and a garden salad	32
vegan curry of the week (please ask your waiter) <i>- with: chicken add \$6, fish add \$8</i>	30
200g beef schnitzel, bacon and potato salad, pickled beetroot and onions	42
risotto of pan fried scallops, chorizo and grana padano	38



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steaks:

six week aged black angus porterhouse (300g)	55
six week aged eye fillet (250g)	60

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	130
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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
triple chocolate burnt basque cheesecake	20
toffee pudding with butterscotch sauce	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
2020 chateau quiraud 1er grand cru (375ml)	sauternes, fr	170
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