



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
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
lemon and pepper chicken skewers (2) with tzatziki and pita	22
pork bao – crispy pork belly in a chinese steamed bun	15
traditional prawn cocktail – prawns, iceberg lettuce and a marie rose dressing	22
fresh tomato bruschetta on crispy sourdough (vegan) <i>- with: bocconcini add \$6</i>	14
risotto of pan fried scallops, chowder broth, dill oil and shaved grana padano	22 / 38
pulled pork arancini (3), pumpkin aioli, pico de gallo	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 <i>- chicken schnitzel also available</i>	30
seafood pie – scallops, mussels, prawns and calamari, served with paris mash and a garden salad	34
sous vide chicken thigh, sweet potato hummus, butter braised savoy cabbage and an avocado salsa	38
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
risotto of pan fried scallops, chowder broth, dill oil and shaved grana padano	38
fish of the day – please ask your waiter	40
serrano jamon and bocconcini fettucine, fresh garlic, cherry tomato and parsley	36
beef scallopini, creamy polenta mash and spiced tomato relish	44
vegan curry of the week (please ask your waiter) <i>- with: chicken add \$6, fish add \$8</i>	30
pan fried pork cutlet, apple and fennel purée, roast celeriac and asparagus, pineapple and apricot chutney and a port wine reduction	42
garlic and rosemary lamb casserole, paris mash and green beans	38



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 gorgonzola***

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
fresh mango cheesecake	20
traditional tiramisu	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
- hard cheese – aged cheddar (gippsland)	
- soft cheese - triple cream brie (france)	
- blue cheese – gorgonzola dolce (italy)	

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