



menu

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

v = vegetarian, gf = gluten free, gf* = cooked in oil with traces,
vegan = vegan,
gfo = gluten free option available

**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:

garlic bread (for 2 to share) – <i>add: cheese \$4</i> (v)	8
oysters natural served with a red wine and shallot dressing	5.5 each
oysters kilpatrick	6.5 each
summer salad: feta, baby spinach, quinoa and pomegranate with a balsamic dressing <i>add: avocado \$6</i> (v, gf, vegan option)	22
salt & pepper calamari served on a wild rocket and parmesan salad (gf*)	18 / 30
salt & pepper prawns with garlic aioli and a hint of chilli (gf*)	20 / 34
traditional prawn cocktail – prawns, iceberg lettuce and a marie rose dressing (gf)	22
creamy scallop risotto with a rich chowder broth and shaved grana padano (gf)	26 / 38
chicken liver parfait on sourdough served with cornichons	22
pork bao – crispy pork belly in a chinese steamed bun	15
italian style beef tartare from the eye fillet (pesto, pine nuts and parmesan), french fries and garden salad (gf)	32



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mains:

beer battered fish and chips served with our daily salad	32
chicken schnitzel – served with a simple salad and shoestring fries	28
chicken parmigiana – served with a simple salad and shoestring fries	33
chargrilled jamaican jerk chicken maryland, spiced corn ribs and avocado (gf)	36
chicken and leek pie with paris mash and salad	34
vegan curry of the week (your waiter will advise) - add: chicken \$6, fish \$8 (v, vegan, gf)	30
rigatoni with ricotta, zucchini, basil, pine nuts and shaved grana padano (v, vegan option)	34
fish of the day – your waiter will advise	40
creamy scallop risotto with a rich chowder broth and shaved grana padano (gf)	38
pressed crispy pork belly, sautéed greens and a garlic and rosemary jus (gf)	42
pan roasted victorian free range lamb rump, romesco sauce, charred broccolini, chimichurri (gf)	46
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	32



steaks:

six week aged black angus porterhouse (300g) 55
(gf*) 60

six week aged eye fillet (250g) (gf*)

**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, mushroom shawarma,
onion rings, red wine jus (gfo) 130

sides:

duck fat confit chat potatoes (gf) 16

summer salad: feta, baby spinach, quinoa and 16
pomegranate with a balsamic dressing (v, gf, vegan
option)

shoestring fries with garlic aioli (gf*) 14

sautéed green beans, broccoli and roasted 12
almonds (gf)

mushroom shawarma (vegan) – spiced roasted 14
oyster and button mushrooms (vegan, gf)

fried onion rings 12

paris mash (gf) 12

additional sauces:

red wine jus/ pepper/ mushroom / gorgonzola (gf) 3
gravy



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desserts:

traditional crème brûlée (gf)	20
apple crumble with rhubarb coulis and vanilla ice cream	20
poached pineapple carpaccio with mango sorbet and raspberry	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
2020 chartreuse de coutet (375ml)	sauternes, fr	22/88
2023 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 (v) 14

mini fish and chips 18

chicken goujons with chips and salad 18

mini porterhouse with chips and salad 20
(gf*)

bowl of salad 12

bowl of shoestring fries (gf*) 12

bowl of vegetables 12