



## ENTREES

Oysters Natural *	½ doz \$19.50	1 doz \$25.50
Oysters Kilpatrick	½ doz \$20.50	1 doz \$26.50
Oysters Chef's Choice	½ doz \$20.50	1 doz \$26.50

Soup of the Day *	\$ 8.90
Prawn Cocktail, King Prawn, Poached Prawns, Salad greens, Lime Aioli (*,d)	\$ 18.90
Tempura Soft Shell Crab, Avocado, Rocket, Honey soy sesame drizzle (d)	\$ 17.90
Steamed Chicken Salad, Black rice, White beans, Cucumber, Spinach, Salsa Verde dressing (*,d)	\$ 16.90
Moroccan spiced Beef Skewer's, Tzatziki, Steamed rice (*)	\$ 16.50
Zucchini Flowers, Besan Battered, Roasted capsicum filling, Snow pea salad (*,v)	\$ 16.50
Pasta of the Day - Ask your waitress for today's creation	\$ 16.50

## SIDES

Ciabatta- garlic cheese or chilli cheese	\$ 6.90
Deep fried potato wedges w sour cream and sweet chilli	\$ 7.90
Beer battered onion rings	\$ 6.90
Autumn Salad – Rocket, Pear, Blue cheese, Toasted Pinenut, Cider Dressing (*,v)	\$ 6.90

## FROM THE GRILL ALL SERVED WITH SEASONAL VEGETABLES OR GARDEN SALAD

Tower fillet w Potato, parsley, garlic croquet, Buttered field mushroom, house made tomato sauce	250g \$34.90	400g \$ 38.90
Beef & Reef eye fillet topped w seafood & a cheese mornay sauce	250g \$34.90	400g \$ 38.90
Pepper fillet steak w cracked pepper & a green peppercorn sauce	250g \$32.90	400g \$ 36.90
Porterhouse chasseur char grilled, w creamy mushroom sauce		\$ 33.90
Thai marinated 250g Fillet Steak w Asian greens, hoisin sauce, fried shallots (d, *)		\$ 32.90

Other sauces available – Béarnaise sauce \*, Garlic butter \* or Dianne sauce

## SEAFOOD ALL SERVED WITH SEASONAL VEGETABLES OR GARDEN SALAD

Neptune's Feast, hot and cold seafood w seasonal fruit & dipping sauces	\$ 42.90
Fish of the Day, battered, grilled or poached w tartare, hollandaise or sweet chilli salsa	\$ 30.90
Chia Crusted Swordfish Fillet, Ginger and Lemon glaze (*,d)	\$ 33.90
Seafood medley, Garlic prawn skewers, Baked salmon goujons, Thai infused king scallops (*,d)	\$ 33.50



## MAINS ALL SERVED WITH SEASONAL VEGETABLES OR GARDEN SALAD

Bullring beef schnitzel w Polish sausage, Roasted tomato, shredded mozzarella	\$ 31.90
Seared Chicken Breast, Marinated in Chilli, soy, lemongrass, lime served with fried noodles (*,d)	\$ 31.90
Pancetta wrapped Pork fillet, Sweet potato Puree, Red onion Jam (d)	\$ 32.90
Salt and Pepper Quail, Stewed stone fruit, Seasoned white bean salad (d)	\$ 33.90
Vegetable Roti, Roasted vegetable filled flatbread served with mango chilli chutney (d,v)	\$ 28.90
Pasta of the day – Please enquire for today's creation	\$ 29.90

## DESSERTS

Tiramisu Cheesecake, espresso mascarpone, Chocolate disc	\$ 16.50
Banana Split, Toasted almond praline, Chantilly cream, Chocolate drizzle (*)	\$ 15.90
Pineapple Trio, Malibu jelly, Macerated Pineapple, Pineapple sorbet (d,*)	\$ 16.50
Raspberry and white chocolate panna cotta, vanilla tuile	\$ 15.90
Chocolate Brownie and vanilla ice cream sandwich, stewed raspberries	\$ 16.50
Ice Cream sundae w chocolate, caramel or strawberry sauce topped w nuts and wafers	\$ 7.90
Cheese platter, local and imported cheese served w dried fruit, nuts, crackers & quince	\$13.90

## SWEET TREATS

Jelly Slice	\$ 5.00
Chocolate Truffles	\$ 5.00
Affogato, espresso coffee, ice-cream & a shot of Frangelico	\$13.90
Brewed coffee and chocolates	\$ 3.50
Cappuccino, Café Latte or Hot Chocolate	\$ 4.00

*d denotes dairy free*

*v denotes vegetarian*

*\* denotes gluten free*

No split accounts

10% surcharge Sundays

15% surcharge Public Holidays