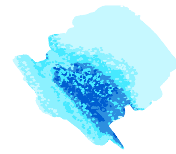


## *dinner*

### *entrees*

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	¼ doz	½ doz
oysters freshly shucked		
natural (GF,LF)	12	22
kilpatrick (GF,LF)	14	24
ciabatta garlic bread (V)		9.5
antipasto garlic bread with olives, sun dried tomato and chives (V)		11
trio of dips, toasted ciabatta bread (V)		12.5
tomato bruschetta, whipped ricotta, balsamic glaze (V)		12
burnt butter and mushroom arancini, salsa verde (GF, V)		13.5
salt and pepper calamari (LF)		15
barbequed chilli, lime garlic prawns (GF, LF)		16
scallops on roe, corn puree, prosciutto, lemon butter (GF)		15.5
fish tacos, cilantro coleslaw		14.5
sweet and spicy pork tacos		14
charred asparagus with smoked salmon crème fraiche, lemon (GF)		14
chicken and mushroom dumplings, asian salad, charred lime, ponzu dressing (LF)		14.5
chorizo croquettes, micro salad (GF)		14



## dinner

### mains

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mushroom risotto, rocket and parmesan salad (V, GF)	27
potato gnocchi with spinach, edamame, mushroom and shaved parmesan (V)	29
slow cooked vegetarian chilli, rice (V, GF, LF)	26
market fish (please see your wait staff for today's special) (GFA)	market price
seafood linguini, garlic, chilli, ginger and olive oil (LF, GFA)	34
greek chicken fettucine (GFA)	32
dukkah crusted chicken breast, sweet potato puree, steamed greens (GF)	35
warm cajun lamb salad, spinach, mint, tomato, onion, pomegranate, fetta, pine nuts (GF)	36
duck breast, date puree, pickled beetroot, snow pea tendril salad (GF)	37
mustard and caper crumbed pork, roasted heirloom tomato, asparagus (LF)	33
eye fillet, onion puree, sautéed kipfler potato, kale, red wine jus (GF)	39.5

### sides

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steak fries with garlic aioli (V, LF)	9
wedges, sour cream, sweet chilli (V)	9
chimichurri potatoes (V, GF, LF)	9
mixed steamed greens (V, GF, LF)	9
mushrooms sautéed in garlic and herb butter (V, GF)	9
bean and cous cous salad (V, LF)	9

**(V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available (LF) Lactose Free**  
**please note the menu is subject to change. One bill per table.**