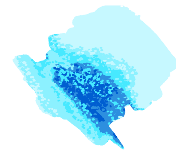


dinner

entrees

	¼ doz	½ doz
oysters freshly shucked to order		
natural (GF,LF)	12	22
kilpatrick (GF,LF)	14	24
trio of dips, charred sour dough (V, GFA)		12.5
pumpkin, rocket and feta salad (V, GF)		18
rockmelon bruschetta with goat's cheese and prosciutto		15.5
calamari, pea and mint salad, lemon aioli		18
chicken and mushroom dumplings, Asian salad, charred lime, ponzu dressing		15.5
chicken yakitori, crispy noodle salad (GFA)		19.5
Thai pork and chilli money bags, Asian salad		18.5
beef curry puffs		16.5



dinner

mains

summer quinoa salad - cucumber, spring onion, tomato, feta, basil, avocado dressing (V, GF)	28
eggplant schnitzel, mashed potato, burnt butter sauce (V)	32
market fish (please see your wait staff for today's special) (GF)	market price
spicy garlic prawns, steamed coconut rice	36.5
panko crumbed chicken Caesar salad – cos, cherry tomato, boiled egg, parmesan, croutons	28.5
tropical chicken with grilled pineapple, asparagus and capsicum coulis	35
pork chop with corn and mango salsa, mixed beans, broccolini, celeriac puree	39
lamb curry, cumin rice, coriander, mint chutney served with naan	32
eye fillet, cous cous, grilled eggplant and a green olive and mint dressing	42

sides

fries with garlic aioli (V, LF)	9
smashed chats, rosemary salt (V, GF, LF)	9
mixed greens, ponzu dressing (V, GF, LF)	9
carrot and barley salad with dates and raisins (V, GF, LF)	9
cous cous salad, roasted cauliflower, slithered almonds	9