

Dinner



Entrées

Bread and dip 	12
<i>Beetroot and pumpkin flat bread with olive tapenade, sundried tomato & hummus tabbouleh dip</i>	
Cheesy Garlic bread 	9.5
<i>Signature garlic and fresh herb butter</i>	
Freshly Shucked Australian Oysters	13.5
<i>Natural with shallots, red wine vinegar, fresh lemon (3)</i>  	
<i>Kilpatrick (3)</i>  	15
Heirloom Tomato & Bocconcini Cheese Salad	16
<i>Heirloom tomato, basil leaf, basil oil, toasted pesto crumb</i>	
Trio beet salad with pistachios and goat cheese  	16
<i>Three types of beetroot marinated in herbs and balsamic, oven roasted served with garden greens, goat cheese and honey roasted pistachios</i>	
Wagyu Beef Carpaccio	19.5
<i>Pepper crust wagyu beef thinly sliced served with crispy capers, truffled aioli, rocket, shaved parmesan, crostini crackers</i>	
Salmon Gravlax  	19
<i>Beetroot salmon served with pickled vegetables and chilli lime dressing</i>	
Salt & Pepper Calamari 	18
<i>Salt and lemon pepper calamari served with apple, rocket salad and aioli</i>	
Crumbed Prawn	19
<i>With cucumber salad, sesame seed, curry spiced mayonnaise</i>	
Chicken and Mushroom Dumplings 	15
<i>Steamed with chilli soy dressing, Pak choi, fried onion and crisp garlic</i>	
Squid  	18
<i>Stuffed squid cooked in tomato and basil sauce served with fresh salsa</i>	

Gluten Free 

Dairy Free 

Vegetarian 

If you have any dietary restrictions, please let your server know so we can tailor your dining experience. We thank you for your understanding that we will provide one bill per table.



Mains

Catch of The Day 	38
<i>Garlic broccolini, burnt lemon butter and roast herb potato</i>	
Garlic Prawns 	35
<i>Creamy leek ragout with linguine pasta</i>	
Penne Pasta 	29
<i>Penne, pea, pumpkin, pine nut, parmesan, cream sauce and basil pesto</i>	
Sundried Tomatoes Risotto  	31
<i>Spinach and sundried tomatoes in a creamy chardonnay, sauce.</i>	
Beef Rogan Josh  	29
<i>Slow braised in garam masala spices and curry leaves</i>	
Prawn Curry  	35
<i>King prawns marinated in red curry paste, cooked in lemon grass and kaffir lime sauce, rice</i>	
Wagyu 	39
<i>Wasabi mash potatoes, roast baby carrots and creamy mushroom sauce</i>	
Beef Eye Fillet  	42
<i>Fondant potatoes, wilted spinach, roast vine tomatoes and black garlic red wine jus</i>	
Pork Loin 	34
<i>Slow cooked with carrot, sweet potato mash, wilted greens, capsicum jam, roasted shallots, coke jus and lemon butter sauce</i>	
Chicken Breast 	34
<i>Stuffed with sundried tomato and ricotta with gremolata orange, sweet potato puree and chicken jus</i>	

Sides

Steak Fries Rosemary salt  	9
Seasonal Veggies   	9
Roast baby carrot  	9
Garden Salad   	9

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