

## *dinner*

### *entrees*

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|  |       |       |
|--|-------|-------|
| oysters freshly shucked to order   | ¼ doz | ½ doz |
| natural (GF,LF)  | 12    | 22    |
| kilpatrick (GF,LF)   | 14    | 24    |
| roasted garlic & thyme flat bread (V)                                      |       | 9.5   |
| chef selection soup, charred brioche (V)                                   |       | 11.5  |
| zucchini fritters with chickpea flour, sour cream & chive (V,GF)           |       | 14.5  |
| chicken and mushroom dumplings, asian salad & charred lime, ponzu dressing |       | 14.5  |
| duck & fennel skewers, citrus salad (GF,LF)                                |       | 18    |
| sautéed cajun spiced calamari tossed with stir fried vegetables (GF,LF)    |       | 18.5  |
| lamb kofta, mint yoghurt dressing  |       | 19.5  |

**(V) = Vegetarian (GF) = Gluten Free (LF) = Lactose Free**

**please note the menu is subject to change  
one bill per table**

## *dinner*

### *mains*

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|   |              |
|---|--------------|
| market fish (please see your wait staff for today's special prepared by the chef) (GF)                  | market price |
| char grilled striploin, garlic & thyme smashed kipfler potatoes, sautéed silverbeet, jus (GF)           | 38           |
| confit duck leg, parsnip puree, sautéed bok choy, spiced sticky orange sauce (GF)                       | 35           |
| brined chicken breast, charred asparagus, vine ripened tomatoes, white wine rosemary infused sauce (GF) | 34           |
| garlic & red wine slow cooked lamb shank, sweet potato mash, broccolini (GF)                            | 34           |
| roast pork belly, sautéed apple, shallots, brussel sprouts, fennel with apple cider mustard sauce (GF)  | 33           |
| red bean & lentil curry, saffron rice, pappadum (V)   | 28           |
| seafood linguini, olive oil, garlic, tarragon, calamari, mussels, prawns (LF)                           | 27           |
| creamy sundried tomato pasta, spinach, fetta (V)  | 26           |

### *sides*

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|   |   |
|---|---|
| beer battered fries (V,LF)                      | 9 |
| char grilled broccoli, dukkha (V,GF,LF)         | 9 |
| smashed chats, rosemary salt (V,GF,LF)          | 9 |
| blanched mixed greens, ponzu dressing (V,GF,LF) | 9 |

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