













Dinner
















Bites to Share

Cheese & Oregano Garlic Bread 	9
Homemade Tomato & Basil Bruschetta (<i>3 pieces per serve</i>)   <i>olive tapenade, aged balsamic glaze</i>	12
Freshly Shucked Australian Oysters (per piece) <i>natural with shallots, red wine vinegar and fresh lemon</i>  	4
<i>kilpatrick</i>  	4.5

Entrées

Soup of the Day <i>ask your server for today's option</i>	12
Garlic King Prawns <i>white wine cream reduction, rice pilaf</i>	16
Quinoa Salad with Dukkah Spiced Pumpkin  <i>grilled halloumi cheese</i>	16
Tasmanian Salmon Ceviche   <i>micro herbs, beetroot gel</i>	18
Bacon Crusted Tasmanian Scallops   <i>pea puree, mild curry sauce, micro herbs</i>	17
Salt & Pepper Calamari  <i>lime vodka aioli</i>	18
Chicken and Mushroom Dumplings <i>asian salad, charred lime, ponzu dressing</i>	15

sides

Steak Fries   <i>garlic aioli</i>	9
Chimichurri Potatoes   	9
Sautéed Garlic & Herb Mushrooms  	9
Steamed Seasonal Vegetables   	9
Broccolini with Toasted Almonds   	9

 **Gluten Free**  **Gluten Free available**  **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

Pumpkin, Mushroom & Ricotta Risotto <i>rocket parmesan salad, mushroom, spinach</i>		29
Gnocchi in Ratatouille <i>fresh basil, feta cheese, garlic</i>		27
Seafood Linguini in White Wine Sauce <i>mussels, squid, prawns, scallops, garlic, chilli</i>		35
Mediterranean Lamb Shank <i>garlic mash potato, green beans, rosemary & red wine jus</i>		32
Crispy Skin Barramundi with Beurre Blanc <i>truffled potato mash, baby vegetables</i>		35
Red Curry King Prawns with Coconut Rice <i>poppadum, roti, yoghurt raita, chutney</i>	 	36

From the Grill

*served with your choice of:
chips, truffle mash potato or chimichurri potatoes & garden-fresh vegetables or garden salad*

*choice of sauce:
creamy mushroom, peppercorn & brandy, red wine or garlic*

Eye Fillet
250g
42

Wagyu Rump
grade 7 - 300gm
38

Free Range Chicken Breast
250gm
35

King Prawns
300gm
38

Watermark Surf & Turf 
250gm eye fillet, king prawns **48**

American Pork Ribs with Chipotle BBQ Glaze 
half rack **36**
full rack **42**

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