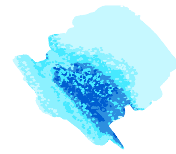


dinner

entrees

	¼ doz	½ doz
oysters freshly shucked to order		
natural (GF,LF)	12	22
kilpatrick (GF,LF)	14	24
garlic bread (V)		9.5
house made soup of the day		13
falafels, tzatziki and micro salad (V, GF)		15
mexican corn cakes, avocado and salsa (V)		18
whole baby calamari pan seared with garlic, ginger and chilli (GF, LF)		18.5
scallops on roe, cauliflower skordalia, spiced herb dressing and micro salad (GF)		17
chicken and mushroom dumplings, Asian salad, charred lime, ponzu dressing (LF)		15.5
peking duck rolls, hoisin sauce		18.5



dinner

mains

fettucine with mushroom, lentil and walnut ragout (V, GFA)	34
seafood linguini, tarragon, garlic, chilli and olive oil (LF, GFA)	34
market fish (please see your wait staff for today's special) (GF)	market price
sundried tomato and fetta stuffed chicken breast, artichoke, cherry tomato, broccolini (GF)	35
pork stir fry, asian greens, chilli and steamed rice (GF, LF)	32
duck breast, kimchi, braised fennel, green beans, brussel sprouts, sticky orange sauce (GF, LF)	40
indian spiced lamb shank, creamy mash, broccolini (GF)	34
slow cooked beef cheek, parsnip mash, green beans (GF)	37
eye fillet, sweet potato puree, asparagus, roasted mushrooms and red wine jus (GF)	42

sides

beer battered fries with garlic aioli (V)	9
roasted chat potato, confit garlic and rosemary (V, GF, LF)	9
steamed greens, herb butter (V, GF)	9
broccoli au gratin (V, GF)	9
hot moroccan spiced carrots (V, GF, LF)	9