



lunch

entrees

oysters freshly shucked to order	1/4 doz	1/2 doz
natural (GF,LF)	12	22
kilpatrick (GF,LF)	14	24
garlic & herb focaccia bread		13
thai fish cakes, lime & chilli caramel, lemon (LF)		19
charred asparagus, tomato & caper salsa, fetta, dressed roquette (V,GF)		17.5
chicken and mushroom dumplings, ponzu, dressed leaves		18.5
pumpkin & fetta arancini, soy roasted pumpkin seeds, confit garlic aioli (V)		16
fried local squid, radish & cucumber salad, balsamic reduction (GF,LF)		18.5

mains

slow cooked lamb shoulder, veg ratatouille, jus (GF,LF)	38
pasta crudo – tomato pesto, rocket, linguine, olives (V,LF)	26.5
quinoa & chickpea salad – pomegranate, cherry tomatoes, mixed baby herbs (V,LF)	24.5
brined & roasted chicken breast, citrus & watercress salad, chardonnay glaze (GF,LF)	34
beer battered whiting fillet, steak fries, garden salad, tartare sauce	22.5
traditional pasta bolognese, parmesan cheese	23.5
“chicken caesar” – confit chicken, butter lettuce, crispy prosciutto, poached egg, traditional dressing (GF)	22.5
steak sandwich – lettuce tomato, cheese, mayo, steak fries	23.5
chicken and mushroom dumplings, leaf salad	21.5

pizzas

smoked ham, pineapple, napoli, mozzarella cheese	22.5
gourmet margarita – cherry tomato, fresh basil mozzarella cheese (V)	19.5
silverwater meatlovers – lamb, smoked ham, confit chicken, spanish onion, mozzarella cheese	24.5

sides

beer battered fries (V,LF)	9
broccoli, garlic, shaved almonds (V,GF,LF)	9
smashed & fried potato, rosemary salt (V,GF,LF)	9
dressed garden leaf salad (V,GF,LF)	9
raw beetroot, fetta & roquette salad (V,GF)	9