



lunch

entrees

oysters freshly shucked to order	¼ doz	½ doz
natural (GF,LF)	12	22
kilpatrick (GF,LF)	14	24
trio of dips, charred sour dough (V, GFA)		12.5
calamari, pea and mint salad, lemon aioli		18
chicken and mushroom dumplings, asian salad & charred lime, ponzu dressing		14.5/22.5
chicken yakitori, crispy noodle salad (GFA)		19.5
thai pork and chilli money bags, asian salad		18.5
beef curry puffs		16.5

mains

summer quinoa salad - cucumber, spring onion, tomato, feta, basil, avocado dressing (V, GF)	28
eggplant schnitzel, mashed potato, burnt butter sauce (V)	32
panko crumbed chicken caesar salad – cos, cherry tomato, boiled egg, parmesan, croutons	28.5
tropical chicken with grilled pineapple, asparagus and capsicum coulis	35
pork chop with corn and mango salsa, mixed beans, broccolini, celeriac puree	39
lamb curry, cumin rice, coriander, mint chutney served with naan	32
eye fillet, cous cous, grilled eggplant and a green olive and mint dressing	42
traditional pasta bolognese, parmesan cheese	23.5
beer battered whiting fillet, steak fries, garden salad, tartare sauce	22.5

pizzas

gourmet margarita – cherry tomato, fresh basil mozzarella cheese (V)	19.5
smoked ham, pineapple, napoli, mozzarella cheese	22.5
pesto, pumpkin, feta (V)	22.5
silverwater bbq bourbon meatlovers – salami, smoked ham, confit chicken, spanish onion, mozzarella cheese	24.5

sides

fries with garlic aioli (V,LF)	9
smashed chats, rosemary salt (V,GF,LF)	9
mixed greens, ponzu dressing (V,GF,LF)	9
carrot and barley salad with dates and raisins (V,GF,LF)	9
cous cous salad, roasted cauliflower, slithered almonds	9