

lunch

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
chicken and mushroom dumplings, asian salad and charred lime, ponzu dressing (LF)		15.5/23
peking duck rolls, hoisin sauce		18.5

mains

fettucine with mushroom, lentil and walnut ragout (V, GFA)	36
seafood linguini, tarragon, garlic, chilli and olive oil (LF, GFA)	33
beer battered whiting fillet, steak fries, garden salad, tartare sauce	22.5
sundried tomato and fetta stuffed chicken breast, artichoke, cherry tomato, broccolini (GF)	35
duck breast, kimchi, braised fennel, green beans, brussel sprouts, sticky orange sauce (GF, LF)	40
barbeque steak sandwich, fries	23.5
traditional pasta bolognese, parmesan cheese	23.5
silverwater lamb burger with tzatziki and fries	22
slow cooked beef cheek, parsnip mash, green beans (GF)	37

pizzas

gourmet margherita – napoli, cherry tomato, fresh basil mozzarella cheese (V)	19.5
smoked ham, pineapple, napoli, mozzarella cheese	22.5
silverwater seafood – prawns, calamari, mussels, fish, tarragon, confit garlic	26.5
barbeque chicken – chicken, onion, spinach, mushroom, barbeque sauce	24.5
pulled beef – beef, chorizo, onion, chilli	24.5

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 and cheese bake (V, GF)	9
hot moroccan spiced carrots (V, GF, LF)	9