

BREADS

pizza bread w/ garlic and olive oil	9
w/ rosemary, sea salt and olive oil	9
bruschetta with braised mushroom, baby spinach and garlic	12

ENTREES, LIGHT MEALS, PASTAS AND SALADS

chefs' soup of the day toasted sourdough	11
--	----

½ DOZ/1 DOZ

oysters - natural	17/28
kilpatrick	18/29
mesclun salad with caramelised fig and prosciutto <i>(vo)</i>	19
served with parmesan shavings	

open steak sandwich	22
---------------------	----

ENTRÉE/MAIN

fried eggplant and baby truss tomato rigatoni <i>(v)</i>	17/24
with salted ricotta	
scallop, prawn and clam linguini	19/29
with lemon garlic and red peppercorn	
salt and pepper duo of king prawns and calamari <i>(gf)</i>	18/28
with lemon aioli, avocado and salad	

MAINS

grain fed 300g rump steak with a garden salad and thick cut fries Served on its own or with mushroom, diane or pepper sauce	25
crumbed lamb cutlets served with potato mash, seasonal vegetables and gravy	26
risotto with gorgonzola, pear and walnut <i>(gf,v)</i> add grilled chicken 6	26
herb crumbed chicken breast schnitzel served with steak fries and a garden salad	24
grilled eye fillet of beef served on crushed peas and broad beans, baby carrots and broccolini and red wine jus <i>(gf)</i>	34
duck confit with thyme, orange and garlic with roman gnocchi and brussel sprouts <i>(gfo)</i>	33
pan seared fish of the day <i>(gf)</i> with garden salad and fries or seasonal vegetables and mash	29
braised beef cheek served on garlic mash and steamed greens	32
sides - garden salad seasonal vegetables thickly cut fries	8

*if you may have any special dietary requirements please make known to
waitstaff as we are only more than happy to assist*