

BREADS

pizza bread w/ garlic and olive oil	9
w/ herbs and olive oil	9
bruschetta	12

ENTREES, LIGHT MEALS, PASTAS AND SALADS

chefs soup of the day	
served with toasted sourdough	11

½ DOZ/1 DOZ

oysters - natural	16/28
kilpatrick	18/30
grilled with chorizo vinaigrette	18/30

ENTRÉE/MAIN

baby beetroot salad with goat's cheese, walnuts and a rosemary, honey and olive oil dressing (<i>gf,v</i>)	16/28
classic caesar salad	14/22
add grilled chicken 6	
Marinara linguini with local seafood in napoli sauce	19/28
fettucine pasta, charred corn, sundried tomato, zucchini served in a light cream sauce (<i>v</i>)	16/24
add grilled chicken 6	
arancini filled with sweet potato and fetta	13/23
salt and pepper duo of king prawns and calamari	18/28

MAINS

grain fed 300g rump steak with a garden salad and thick cut fries Served on its own or with mushroom or pepper sauce	25
house-made chicken breast schnitzel served with thick cut fries and a garden salad	24
chicken breast roulade filled with sundried tomatoes garlic & baby spinach served with potato mash and salsa verde <i>(gf)</i>	28
crumbed lamb cutlets served with potato mash and seasonal vegetables	26
roast pumpkin and goats cheese risotto and pinenuts <i>(gf,v)</i> add grilled chicken 6	26
grilled eye fillet served with rosemary polenta chips seasonal vegetables and red wine jus <i>(gf)</i>	34
crispy pork belly served with parsnip mash brussel sprouts and apple cider jus	32
pan seared fish of the day	29
sides - garden salad seasonal vegetables thick cut fries potato mash	8

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