

Breads

Garlic and Parmesan Damper - confit garlic and herb butter. \$8.50

Mixed Bread Plate - char grilled Turkish, ciabatta and herb loaf, drizzled with olive oil, hazelnut dukkha, balsamic oil and pesto. \$11.50

King Prawn and Avocado Bruschetta - toasted ciabatta loaf topped with smashed avocado, king prawn salsa and zesty cocktail sauce. \$8.50 (2piece)
\$15.00 (4piece)

Fresh Premium Oysters - House Shucked Daily

Natural - Served with fresh lemon and seafood sauce (gf)
\$21.50 - ½ dozen or \$32.00 - dozen

Kilpatrick - Grilled smokey bacon, Worcestershire and tomato sauce (gf)
\$23.50 - ½ dozen or \$34.50 - dozen

Mornay - Grilled golden with mozzarella cheese
\$23.50 - ½ dozen or \$34.50 - dozen

Oyster special of the day - (Wait staff will advise)
\$23.50 - ½ dozen or \$34.50 - dozen

Mixed oyster plate - (1 dozen oysters) 3 Natural, 3 Kilpatrick, 3 Mornay, 3 Special
\$34.50

Entrée



Salt and Pepper Squid Caesar Salad

Tender salt and pepper squid, crispy cos, smokey bacon, shaved parmesan, garlic croutons with Frog & Toad dressing (gf option available).

e/s\$17.50 m/s\$28.00

BBQ Pork Belly

Char sui marinated pork belly, summer mandarin salad with citrus dressing.

e/s\$16.50 m/s\$27.00

Lamb Kofta

Spiced spring lamb kofta rounds on chargrilled flat bread, pickled radish, cucumber mint tzatziki and beetroot dip

e/s\$17.50 m/s\$28.90

Seafood Chowder

Creamy potato seafood soup with king prawns, bacon, barramundi, scallops, squid and mussels served with crusty bread (gf option available).

e/s\$19.50 m/s\$31.50

King Prawn Salad

King prawn & avocado salad with fresh mango, rocket, lime and chilli dressing. (gf)

e/s\$ 21.50 m/s\$33.00

Scallops and Pork Belly

Slow roasted pork belly and pan seared scallops with candied bacon and cauliflower puree and fresh pear. (gf)

e/s\$21.50 m/s\$33.50

Szechuan Soft Shell Crab

Lightly fried Szechuan soft shell crab with fennel & chilli remoulade, mango salsa, siracha aioli and fresh lime.

e/s\$ 21.50 m/s 33.50

Mains



Crispy Skinned Salmon

Crispy skinned salmon fillet, king prawn, bacon and cabbage colcannon, steamed greens, tempura battered asparagus spears with lemon, saffron and white wine beurre blanc.

(gf option available) m/s\$36.50

Chicken and Camembert

Chicken supreme pocketed with camembert cheese, crispy potato cake, char grilled asparagus, avocado salsa drizzled with hollandaise.

m/s\$34.00

Frog and Toad Confit Duck

Confit duck, hand cut duck fat chats potatoes, sautéed greens, sweet potato crisps drizzled with orange duck jus.

m/s\$34.50

Frog and Toad Seafood Tasting Plate

Fresh king prawns with avocado salsa, house shucked oysters, smoked salmon rosette with fresh lemon (gf).

e/s\$22.00 m/s\$34.00

Vegetable Tapas Plate

Dukkha potato rounds, battered asparagus spears, baby beets, sweet potato medallions, avocado, blistered tomatoes, Mediterranean vegetables and steamed greens.

m/s\$31.90

(gf option available)

Macadamia Crusted Barramundi Fillet

Pan seared macadamia crusted barramundi fillet on sweet potato medallions, baby bok choy salsa verde and fresh lemon. (gf option available).

m/s\$35.00

Milly Hill Fetta and Pine Nut Lamb Backstrap

Char grilled Milly Hill lamb backstrap crusted with fetta and pine nuts on Mediterranean vegetables, blistered tomatoes, mint jus & cucumber yogurt(gf).

m/s\$41.00

Frog and Toad Seafood Platter

Frog and Toad seafood platter is designed for two people and includes - Morton Bay bugs, garlic king prawns and mussels, smoked salmon rosettes, salt and pepper squid, fresh king prawns, soft shell crab, fresh oysters (1 dozen mixed), pan seared scallops, grilled barramundi, steamed rice, bowl of fries, fresh fruits and traditional condiments.

(All seafood subject to seasonal availability)

\$125.00 for 2 people

\$62.50 for 1 person

From the Grill

T Bone 400g	\$38.00	Rump 300g	\$31.00
Scotch fillet 250g	\$35.00	Pork cutlet 300g	\$32.50
Lamb Backstrap	\$41.00		

With your choice of sauce:

House made beef and red wine jus

Green peppercorn

Creamy mushroom

Dianne

Mustard (Hot English/Dijon/Seeded)

Creamy garlic king prawns add \$1.50 per prawn

All grill meals come with your choice of creamy mashed potato and seasonal steamed vegetables or beer battered fries and garden salad.

Sides

Beer battered fries with aioli	\$7.00
Duck fat potatoes	\$7.00 (gf)
Dukkha buttered fresh steamed vegetable hot pot	\$7.00 (gf)
Fresh garden salad	\$6.50 (gf)

Desserts



Bailey's Crème Brulee

Baileys crème brulee with fresh berries, short bread rounds, chantilly cream and toasted almonds. (gf option available)

\$15.00

White Chocolate Ice-Cream Parfait

White chocolate, pistachio and marshmallow ice cream parfait with biscotti, honeycomb shards, fresh passion fruit and strawberry cream. (gf option available)

\$15.00

Vanilla Bean Panna Cotta

Vanilla bean panna cotta, rosewater syrup, kiwi fruit, mango and strawberry with wafer and merengue kisses. (gf option available)

\$15.00

Chocolate Texture Plate

Warm double chocolate brownie, milk chocolate shooter, truffles, white chocolate & strawberry mousse, short bread, ice cream rounds with chocolate shards.

\$15.00

Cheese Board

Specially selected Australian and imported cheeses, fresh and dried fruit, nuts, quince paste and crackers.

(gf option available)

\$15.00 for 1

\$26.00 for 2