



Breads

Char grilled pizza bread - char grilled pizza bread drizzled with fresh herb and confit garlic oil.

\$8.50

Curried Pumpkin Damper - curried pumpkin damper with toasted pepitas and chive butter.

\$8.50

Mixed Bread Plate - char grilled Turkish, ciabatta and pumpkin loaf, with olive tapenade, tomato & smoked paprika pesto and hummus dips.

\$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)

Premium Oysters

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

Millionaire - Avocado and blue swimmer crab meat with hollandaise. (gf)
\$25.50 - ½ dozen or \$36.50 - dozen

Mixed oyster plate - (1 dozen oysters) 3 Natural, 3 Kilpatrick, 3 Mornay, 3 Millionaire
\$35.50

Entrée



Sundried tomato and bacon fettucine

Sundried tomato and bacon fettucine with chorizo, crispy pumpkin cubes and baby English spinach.

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

Pork belly

Master stock braised pork belly with apple slaw, baby arancini and crispy crackling.

e/s \$19.50 m/s \$30.00

Lamb strips

Beer battered lamb strips, jasmine rice drizzled with sweet Thai coconut curry sauce.

e/s \$18.50 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 \$21.50 m/s \$33.50

Singapore chilli prawns

Singapore chilli prawns, steamed rice, crispy wontons pastry and baby coriander salad served mild, medium or hot.

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

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

Salt and pepper soft shell crab

Lightly battered salt & pepper soft shell crab, fennel and chilli remoulade, siracha aioli, ponzu dipping sauce and fresh lime.

e/s \$ 20.50 m/s \$32.50

Garlic prawns

Creamy Garlic king prawns, steamed rice and crispy wonton pastry. (gf option available)

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

Mains



Crispy skinned salmon

Crispy skinned salmon fillet, dill and caper chat cake, heirloom tomatoes, chargrilled asparagus drizzled with pistachio leek and chardonnay cream. (gf)

m/s\$36.50

Lemon and thyme chicken

Lemon and thyme marinated chicken supreme on green pea and parmesan risotto with crispy prosciutto and parmesan wafer. (gf)

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 medley

Creamy lime and sweet chilli seafood medley with mussels, prawns, scallops, barramundi, tender squid with baby English spinach & jasmine rice. (gf)

m/s \$34.00

Vegetable tapas plate

Char grilled zucchini, field mushroom with pea and parmesan risotto, baby beetroot, sweet potato medallion, heirloom tomatoes, corn fritter & steamed greens.

m/s\$31.90

(gf option available)

Macadamia and crab crusted barramundi fillet

Pan seared macadamia and crab crusted barramundi fillet with sweet potato medallions, buttered greens and lemon & saffron beurre blanc. (gf option available)

m/s \$35.00

Milly Hill lamb backstrap

Char grilled Milly Hill lamb backstrap crusted with mushroom duxelle on chargrilled zucchini crispy pumpkin, baby beetroot, creamy mashed potato & lamb jus. (gf)

m/s \$41.00

Frog and Toad seafood platter

Frog and Toad seafood platter is designed for two people and includes – Singapore chilli 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
Lemon & thyme marinated chicken	\$34.00

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 vegetables or beer battered fries and garden salad.

Sides

Beer battered fries with aioli	\$7.00
Duck fat potatoes	\$7.00 (gf)
Steamed vegetables	\$7.00 (gf)
Fresh garden salad	\$6.50 (gf)

Desserts



Vanilla bean crème brulee

Vanilla bean crème brulee with lavender and rosewater macrons, berry gel and lavender crunch. (gf option available) \$15.00

Lemon sugar crepes

Warm Grand Mariner and lemon sugared crepes with toasted almond flakes and orange blossom mascarpone cream. \$15.00

Apple crumble spring rolls

Hot and crispy spring rolls with baileys custard and cinnamon sugared ice cream. \$15.00

Double chocolate brownie

Warm double choc brownie, white chocolate mousse, salted caramel, cookies and cream ice cream with chocolate fudge ganache and berry coulis. \$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

Affogato

Vanilla bean ice cream served with freshly brewed espresso shot and a liquor of your choice. \$15.00

Coffee **\$4.50**

Latte, Cappuccino, Flat White, Hot Chocolate

Irish Coffee \$12.00

Tea **\$4.50**

English Breakfast, Earl Grey, Green