



DINNER

Monday to Saturday 5.30pm- 9.30pm

Sunday 5pm -9pm

TO BEGIN

Fresh baked bread, flavoured butter, EVO & dip (v)	13
Fresh shucked oysters ½ dozen- natural or kilpatrick*	18
Bruschetta, olives, feta & dolmades (v)	18

ENTREES

Pan fried gnocchi, chicken, lemon, fresh herbs & almonds	16
Garlic prawns with fresh tomato & saffron pilaf*	18
Ravioli of beef, peas & feta with beetroot vinaigrette	17
Grilled scallops, angelhair pasta, crispy pancetta & creamy sauce	17
Salt & pepper squid, lemon, fresh herbs & crab mayonnaise	15

MAIN COURSE

Rare kangaroo fillet with macadamia crushed potato & red wine glaze*	27
Bouillabaise of local seafood, saffron & chilli mayonnaise & fresh bread*	32
“Pot au veu”, braised lamb, beef cheeks & winter vegetables*	29
Confit leg of duck, roast breast, caramelized onion tarte tatin	36
Grilled salmon, lemon & herb gnocchi with confit salmon	29
Barramundi with leek & spinach risotto, sweet vermouth butter*	32
200g eye fillet, creamy mash, grilled onions & red wine jus*	36
Chicken breast on creamy polenta, wild mushrooms & garlic cream	28

SIDES

Warm salad of roasted pumpkin, shallot & tomato*	8
Mixed vegetables panfried in sage beurre noisette (v)*	7
Green salad with goats cheese, roast onion & balsamic vinaigrette (v)*	8
Crispy shoestring fries with roasted garlic aioli (v)*	7

** gluten free upon request (v) vegetarian*