



BREADS & SMALLS

Chargrilled Garlic Bread (v)	7
Cheesy Garlic Bread (v)	9
Pickled Vegetables & Ciabatta (v/df)	9
Duo of Dips (v/gfo) <i>served with chargrilled pita bread</i> Extra pita bread	12 2
Smoky Bay Oysters (gf) <i>fresh</i>	6 - \$15 12 - \$28
<i>kilpatrick</i>	6 - \$18 12 - \$32

STARTERS

Oven Baked Field Mushrooms (3) (v/gf) <i>garlic, thyme, butter, ricotta, sweet sherry vinegar</i>	11
Crispy Fried School Prawns <i>fresh lemon, aioli</i>	14
Seafood Fritters <i>prawn, crab, mussels, chilli mayonaise</i>	14
Buffalo Wings <i>chilli hot sauce, sour cream</i>	12
Haloumi Fries (v) <i>lemon cheek</i>	12
Southern Fried Chicken (10) <i>cajun aioli</i>	12
Charcuterie Board (gfo) <i>cured meats, pickled vegetables, feta, olives, cornichons & crostini</i>	18

PASTA

Blue Swimmer Crab Gnocchi <i>chilli, garlic, basil, bocconcini, tomato, salted ricotta</i>	24
Clean and Green Fettucine (v) <i>broccolini, kale, peas, spring onion, pea puree, basil pesto, salted ricotta</i>	19
Spinach & Ricotta Ravioli (v) <i>semi dried tomato, roasted pumpkin, red onion, ricotta, rose sauce</i>	19

SALADS

Slow Roast Rotisserie Lamb Salad (gf) <i>tomato, olives, feta, cucumber, tzatziki</i>	18
Lean Green Salad (v/df) <i>broccoli, mung bean, quinoa, pepita seeds, baby spinach, kale, spring onion, soy bean, apple cider vinaigrette</i>	18
Salt & Pepper Squid Salad (gfo/df) <i>sugar snap peas, kale, cabbage, carrots, peanuts, shallots, apple cider vinaigrette</i>	18
Super Charged Salad (v/gf) <i>sweet potato, pumpkin, green lentils, pepitas, sunflower seeds, sprouting seeds, kale, cumin yoghurt</i>	16

add haloumi \$3, add chicken or tofu \$4, add smoked salmon \$5

CHARCOAL ROTISSERIE

(Dinner Service Only)



GREEK STYLE LAMB (gfo) <i>tzatziki, roasted lemon, red wine jus</i>	29
MARINATED PORK (gfo/df) <i>caramelized apple, crackling, red wine jus</i>	29
ROTISSERIE COMBO (gfo/df) <i>caramelized apple, crackling, red wine jus</i>	32

**our friendly staff will inform of today's rotisserie all served with your choice of greek salad or roasted root vegetables*

CHARCOAL GRILLED STEAKS

Limestone Porterhouse (gfo/df)	32
Low & Slow Scotch Fillet (gfo/df) <i>*scotch fillets are cooked medium rare to well done</i>	36

all served with fat chips, salad and choice of sauce (gravy, mushroom, pepper, diane or red wine jus)

MAINS

Sous Vide Chicken Breast <i>paris mash, sauteed asparagus, red wine jus</i>	28	Sticky Pork Belly (df) <i>soba noodle, quinoa, soybean, broccolini, garlic, black vinegar dressing</i>	29
Crispy Skin Atlantic Salmon (gfo/df) <i>braised spinach, currants, crispy chick peas, hummus, lemon</i>	29	BBQ Beef Brisket <i>slow braised brisket, smokey BBQ beans, celeriac slaw</i>	28

v - vegetarian gf - gluten free gfo - gluten free option df - dairy free

CLASSICS

CHICKEN SCHNITZEL 21 <i>chips, salad and choice of sauce (parmy add \$2)</i>
BEEF SCHNITZEL 21 <i>chips, salad and choice of sauce (parmy add \$2)</i>
SALT AND PEPPER SQUID 23 <i>chips, salad, tartare</i>
BEER BATTERED FLATHEAD 21 <i>chips, salad, tartare</i>
BEEF BURGER 19 <i>lettuce, tomato, onion ring, bacon, cheddar, aioli, ketchup, pickle, chips</i>

SIDES

Beer Battered Chips (v/gfo) 8 <i>aioli</i>
Steamed Greens (v/gf/df) 6
Roasted Seasonal Vegetables (v/gf/df) 6
Sweet Potato Fries (v/gf) 9 <i>aioli</i>
Seasoned Wedges (v) 10 <i>sour cream, sweet chilli sauce</i>
Onion Rings (v) 8 <i>chilli aioli</i>

BOARDS

Cheese Board (v/gfo) 19 <i>selection of matured cheese, nuts, pickles, lavosh, quince paste & water crackers</i>

