



menu

bread

garlic turkish bread	6
garlic turkish bread w chefs selection of dips	8.5
bruschetta	7.5
<i>roma tomatoes, basil salsa, boccincini</i>	
ciabatta	8
<i>w balsamic vinegar, olive oil, herb & garlic butter</i>	

oysters 6 12

natural	14	26
kilpatrick	16	28
mornay	16	28
oysters three ways	16	28
<i>combination of natural, kilpatrick & mornay</i>		

entrée

soup	9.9
<i>please ask for today's soup special</i>	
tempura battered whiting & butterfly prawns	15
<i>served w chim chirri sauce & lemon wedges</i>	
chorizo tortilla	14.5
<i>chorizo, potato, rocket, red pepper, asparagus & tomato chutney</i>	
salt 'n' pepper calamari	14.5
<i>w maple & pink ginger dressing</i>	
stuffed mushrooms	14
<i>roasted w semi dried tomatoes, feta cheese & baby spinach, drizzled w balsamic glaze</i>	

steak

eye fillet [250g]	28
scotch fillet [300g]	29.5

steaks served w lyonnaise potato, brocolini & carrot puree
with your choice of

sauc s	mustard
pepper mushroom red wine jus	seeded hot english horseradish dijon

menu

mains

caesar salad 16.9
*cos lettuce, crispy bacon & house croûtons mixed w a
 creamy caesar mayo & your choice of
 additional \$2 applies for the following
 grilled chicken | tempura prawns | tempura whiting | calamari*

schezwan beef salad 17.5
*tender strips of beef served w a salad of mesculin, tomato,
 bean sprouts, toasted cashews & vermicelli noodles*

seafood marinara 19.5
*fresh fish, mussels, prawns & scallops finished w chilli,
 garlic, napoli, cream & parmesan*

panfried fish of the day 24.5
served w crushed new potatoes & saffron broth

chicken pasta 22
*chicken, mushroom & semidried tomato w fettuccini &
 parmesan cream sauce*

beef & guinness pie 23
*a filo pastry case filled w tender beef chunks cooked in
 guinness & served w garlic mash & green beans*

chicken risotto 22
*roasted pumpkin, pine nuts, spinach, asparagus &
 parmesan*

garlic prawns 21
*seared prawns in a creamy garlic sauce served
 w jasmine rice*

sesame crusted atlantic salmon 24
*w asian style vegetables, soy & chilli dressing served w
 jasmine rice*

lamb shank 18.5
*braised lamb shank served w potato purée,
 french beans, rich cooking juices & pumpkin*

panfried chicken breast 23
*w fondant potato, baby spinach, red wine jus
 & roasted vine tomatoes*

warm lamb greek salad 18.5
*mixed leaves, sundried tomato, feta, olives, pine nuts,
 cucumber & parmesan in balsamic dressing*

sides

seasonal vegetables 5.5

greek salad 5.5

garden salad 5

beer battered chips w aioli 5

garlic mash 5

wedges 5