

## OYSTERS

\$3.50 each (min 3 of each)

### Natural

Fresh Oyster, Lime Wedges

### Mignonette

Raspberry Vinegar

### Ceviche

Lemon, Lime, Shallot

### Granita

Orange, Lime, Lemon

### Prosecco

Raspberry and Prosecco Vinaigrette

### Kilpatrick

Bacon, Tabasco, Kilpatrick Sauce

### Mornay

## NIBBLES

**Garlic Bread (V)** \$11.00

**Tomato Basil Bruschetta (V)** \$14.00

Aged Balsamic Glaze, Fresh Shaved  
Parmesan

**Pita Bread (V)** \$17.00

Two Assorted Dips and Pickled  
Kalamata Olives

## SPECIALITY PAELLA

Served with Roast red pepper, Capsicum, Cherry  
tomatoes, Saffron arborio rice cooked in Salsa De Tomato  
Sauce

**(ONLY WEEKDAYS)**

**Seafood (Mussels, Squid, Prawns)(GF)** \$39.00

**Meat ( Meatballs, Chorizo, Chicken )(GF)** \$32.00



**Crispy Chicken (GF)** \$23.00

Coated with Honey, Lime and Sriracha

**Pumpkin Arancini (V)** \$20.00

Tomato Relish

**Crispy Cauliflower (V) (GF)** \$18.00

Mojo Sauce

**Southern Fried Chicken (GF)** \$23.00

Peri Peri Mayonnaise

**Coconut Crumbled Prawns** \$22.00

Avocado Cream Sauce, Tomato Corn Salsa &  
Lime Jalapeno Infused Mayo

**Grilled Chorizo (GF)** \$19.00

Capsicum Relish

**American Pork Ribs (GF)** \$25.00

Homemade BBQ Sauce, Garden Salad

**Moroccan Lamb Kebab** \$25.00

Pickled vegetables, Cumin Aioli & Guacamole

**Salt & Pepper Squid (GF)** \$22.00

Capers Mayo

**Fried Halloumi (V)** \$18.00

Capsicum Relish

**Antipasto Platter for two** \$39.00

Local and Imported Cured Meats & Cheese  
Marinated Vegetables, Olives & Grissini

**Smokey Albondigas (GF)** \$21.00

Spanish Meatballs (pork & beef) in Salsa de Tomate

## LARGER MEALS

**Chargrilled 300 Gm Scotch Fillet (GF)** \$51.00

With Roast Rosemary, Garlic Kipfler  
Potato, Steamed Broccolini, Chimichurri  
Sauce & Red Wine Jus

**Chargrilled 250Gm Porterhouse Steak (GF)** \$39.00

Roast Rosemary, Garlic Kipfler Potato,  
Steamed Broccolini, Chimichurri Sauce & Red  
Wine Jus

**Pork belly (GF)** \$38.00

Roasted Fennel, Cumin Maple Glazed  
Carrots, Cauliflower Puree, Spiced Apple  
Chutney & Red Wine Jus

**Fish of the Day** P.O.A

Served with Chef's Daily Accompaniment

**Crumbed / Battered / Grilled Fish** \$30.00

Chips, Caper Mayo & Salad

**Salt & Pepper Squid (GF)** \$30.00

Potato Chips, Garden Salad, Tartare  
Sauce & Lemon Wedge

## Salads

**Caprese Salad (GF) (V)** \$23.00

Heirloom Tomatoes, Bocconcini, Basil,  
Pesto & Aged Balsamic Glaze

**Mediterranean Salad** \$21.00

Roast Beetroot, Pumpkin, Orange Segments,  
Pomegranate Arrial, Persian Fetta, Quinoa with  
Cumin Infused Sauce.

**Toppings: Chicken, Haloumi, Chorizo, Prawns** \$6.00



\*[V] = Vegetarian / [VG] = Vegan / [GF] = Gluten Free / DF = Dairy Free

## PASTA

---

<b>Garlic Chili Prawn Chorizo</b>	<b>\$34.00</b>
Linguine, Chorizo, Prawn, Chili, Garlic, Cherry Tomato, Shallots in White Wine Rose Sauce Topped with Fresh Shaved Parmesan	
<b>Penne Pesto (V)</b>	<b>\$28.00</b>
Cherry Tomatoes Roast Red Pepper, Shallots, Pine Nuts, Pumpkin, Fresh Shaved Parmesan in White Wine Creamy Pesto Sauce	
<b>Chicken Penne Pesto</b>	<b>\$34.00</b>
Chicken, Bacon, Cherry Tomatoes, Roast Red Pepper, Shallots, Pumpkin, Pine Nuts, Fresh Shaved Parmesan in White Wine Creamy Pesto Sauce	
<b>Seafood Puttanesca</b>	<b>\$36.00</b>
Linguine Pasta in Napoli Sauce with Prawns, Squid, Mussels, Shallots, Cherry Tomatoes, Capers, Lemon Chili, Herbs & Pangrattato Crumble	
<b>Linguine Napolitana(V)</b>	<b>\$28.00</b>
Classic Linguine Tossed in Napolitana Tomato Sauce with Garlic, Basil, and Olive Oil	

## NACHOS

---

<b>Halloumi Nachos (V)</b>	<b>\$20.00</b>
Jalapenos, Black Beans Topped with Shredded Cheese, Guacamole, Lettuce, Sour Cream, Lime & Corn Tomato Salsa	
<b>Chilli Con Carne/Lamb/Pork/Chicken</b>	<b>\$24.00</b>
Jalapenos, Black Beans Topped with Shredded Cheese, Guacamole, Lettuce, Sour Cream, Lime & Corn Tomato Salsa	

## CHICKEN WINGS

---

700 gms of Chicken wings	<b>\$24.00</b>
<b>Choice of sauces BBQ, Hot or Ranch Sauce</b>	

## SIDES

---

<b>Roast Kipfler Potatoes(GF)</b>	<b>\$15.00</b>
Garlic Kipfler Potatoes with confit Garlic Aioli	
<b>Potato Chips (V)</b>	<b>\$12.00</b>
Confit Garlic Aioli & Tomato Sauce.	
<b>Loaded Chips</b>	<b>\$18.00</b>
Potato Chips, Crispy Bacon, Shredded Cheese, Home Made Fermented Chili Sauce & Confit Garlic Aioli	
<b>Halloumi Fries (V)</b>	<b>\$16.00</b>
Tomato Relish	
<b>Sauteed Broccolini (V)</b>	<b>\$12.00</b>
Toasted Almonds in Juniper Butter	



## KIDS MENU (under 12 only) \$15.00

---

<b>Linguine (V)</b>
Napolitana with Shredded Mozzarella Cheese
<b>Chicken Nuggets</b>
Potato Chips & Tomato Sauce
<b>Kids Fish</b>
Crumbed Fish, Chips & Tomato Sauce

## DESSERT

---

<b>Sticky Date Puddings</b>	<b>\$16.00</b>
Warm Butter Scotch Sauce, Vanilla Ice Cream & Fresh Strawberry	
<b>Tiramisu Cake</b>	<b>\$16.00</b>
Light Mascarpone, Raspberry Coulie & Strawberry.	
<b>Ice cream Sundae</b>	<b>\$15.00</b>
Chocolate Sauce & Berries	
<b>Homemade Churros</b>	<b>\$15.00</b>
Chocolate Sauce, Vanilla Ice Cream & Berries	



**\*[V] = Vegetarian / [VG] = Vegan / [GF] = Gluten Free / DF = Dairy Free**