

OYSTERS

\$3.50 each (min 3 of each)

Natural

Fresh Oyster, Lime Wedges

Ceviche

Lemon, Lime, Shallot

Kilpatrick

Bacon, Tabasco, Kilpatrick Sauce

Mignonette

Raspberry Vinegar

NIBBLES

Garlic Bread (V) \$11.00
Add Cheese \$5.00

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
(MON-THURS ONLY)

Meat (Beef, Chorizo, Chicken)(GF) \$34.00

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

Junipers TAPAS

American Pork Ribs (GF) (DF) \$22.00

Homemade BBQ Sauce, Garden Salad

Chargrilled Chicken Shawarma (GF) (DF) \$23.00

Shawarma Sauce, Tabbouleh

Crab Prawn Croquettes \$27.00

Boom Boom Sauce

Crispy Cauliflower (GF) (V) \$19.00

Mojo Verde, Roasted Sesame,
Maple Cumin Aioli

Chicken Wings (GF) \$24.00

Coated in Hot Honey Sauce

Grilled Chorizo (GF) (DF) \$19.00

Capsicum Relish

Lamb Roulade (GF) (DF) \$27.00

Beetroot Humus, Pomegranate Arlis,
Honey Mustard Jus

Pan Seared Prawns \$29.00

Fennel Tomato Fondue, French Bread

Salt & Pepper Squid (GF) (DF) \$19.00

Capers Mayo

Smokey Albondigas (GF) \$21.00

Spanish Meatballs in Rose Sauce

Southern Fried Chicken (GF) \$22.00

Peri Peri Mayonnaise

LARGER MEALS

Chargrilled 250 Gm Porterhouse Steak (GF) \$41.00

Creamy Potato Mash, Steamed Broccolini,
Chimichurri Sauce, Red Wine Jus

Chicken Saltimbocca \$38.00

Prosciutto, Provolone Cheese, Creamy
Parmesan Polenta, Baby Spinach, Topped
with Sage Sauce

Crumbed / Battered / Grilled Fish \$30.00

Chips, Caper Mayo, Garden Salad

Lamb Shepherd's Pie \$32.00

Parmesan Rocket Salad

Pressed Ras El Hanout Lamb Shoulder \$42.00

Beetroot Humus, Pomegranate Arlis,
Honey Mustard Jus

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

Potato Chips, Garden Salad, Tartare
Sauce, Lemon Wedge

Salads

Mediterranean Salad \$21.00

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

Toppings: Chicken, Chorizo, Prawns, Lamb \$6.00

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



PASTA

Garlic Chili Prawn Chorizo **\$36.00**

Linguine, Chorizo, Prawn, Chili, Garlic, Cherry Tomato, Shallots in White Wine Rose Sauce, Topped with Fresh Shaved Pepper Pecorino

Seafood Puttanesca **\$37.00**

Linguine Pasta in Napoli Sauce with Prawns, Squid, Mussels, Shallots, Cherry Tomatoes, Capers, Lemon Chili, Herbs & Pangrattato Crumble

Seafood Risotto Marinara **\$39.00**

Prawns, Squid, Mussels, Shallots, Heirloom Tomatoes, Roasted Capsicum, Chilli in Rose Marinara Sauce

SOUP

Seafood Chowder (GF Option) **\$35.00**

Fresh Seafood Cooked in Creamy Sauce, Fresh Herbs, Vegetables, Pancetta, Garlic Bread

Prawn Laksa Noodle Soup (GF) (DF) **\$32.00**

Prawns Cooked in Authentic Spicy Coconut Laksa Broth, Rice Noodles, Deep Fried Tofu, Green Beans, Soft Boiled Egg

SIDES

Loaded Chips **\$18.00**

Potato Chips, Crispy Bacon, Shredded Cheese, Home Made Fermented Chili Sauce, Confit Garlic Aioli

Potato Chips (V) **\$12.00**

Confit Garlic Aioli, Tomato Sauce.

Sauteed Vegetable (GF) **\$15.00**

Broccolini, Cauliflower, Corn, Heirloom Carrots in Spiced Garlic Butter

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

Chicken Nuggets

Potato Chips, Tomato Sauce

Kids Fish

Crumbed Fish, Chips, Tomato Sauce

Linguine (V)

Napolitana with Shredded Mozzarella Cheese

DESSERT

Homemade Churros **\$15.00**

Chocolate Sauce, Vanilla Ice Cream, Berries

Tiramisu Cake **\$16.00**

Whipped Cream, Raspberry Coulie, Strawberry

Raspberry Cheesecake **\$16.00**

Raspberry Coulie, Strawberry

