

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, Pickled
Kalamata Olives

SPECIALITY PAELLA

Roast Red Pepper, Capsicum, Cherry Tomatoes,
Saffron Arborio Rice Cooked in Salsa De Tomato Sauce

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

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

SALAD

Mediterranean Salad \$21.00
Roast Beetroot, Pumpkin, Orange Segments,
Pomegranate Arils, Persian Fetta, Quinoa with
Cumin Infused Sauce

Add Ons: Chicken, Chorizo, Prawns, Halloumi \$6.00



TAPAS

American Pork Ribs (GF) (DF) \$22.00
Homemade BBQ Sauce, Garden Salad

Chargrilled Chicken Shawarma (GF) \$23.00
Shawarma Sauce, Tabbouleh

Chicken Wings \$24.00
Coated in Hot Honey Sauce

Coconut Crumbed Prawns \$22.00
Guacamole

Crispy Cauliflower (V) \$19.00
Mojo Verde, Sesame, Maple Cumin Aioli

Grilled Chorizo (GF) (DF) \$20.00
Capsicum Relish

Halloumi Sticks \$20.00
Capsicum Relish

Salt & Pepper Squid \$20.00
Capers Mayo

Smokey Albondigas (GF) \$21.00
Spanish Meatballs, Rose Sauce

Southern Fried Chicken \$22.00
Peri Peri Mayonnaise

LARGER MEALS

Chargrilled 250 Gm Porterhouse Steak (GF) \$41.00
Creamy Potato Mash, Steamed Broccoli, Chimichurri Sauce, Red Wine Jus

Crumbed / Battered / Grilled Fish \$30.00
Chips, Caper Mayo, Garden Salad

Pork belly (GF) \$39.00
Steamed Broccoli, Cumin Maple Glazed Carrots, Beetroot Hummus, Spiced Apple Chutney & Red Wine Jus

Salt & Pepper Squid \$30.00
Chips, Garden Salad, Tartare Sauce, Lemon Wedge

Seafood Chowder \$35.00
Fresh Seafood Cooked in Creamy Sauce, Fresh Herbs, Vegetables, Pancetta, Toasted Sourdough

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

Linguini Napolitana (V) \$28.00
Linguine in Napolitana Sauce, Cherry Tomatoes, Shallots, Roasted Capsicum, Parmesan

Seafood Puttanesca \$37.00
Linguine Pasta in Napolitana Sauce with Prawns, Squid, Mussels, Shallots, Cherry Tomatoes, Capers, Lemon Chili, Herbs & Pangrattato Crumble

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

DESSERT

Homemade Churros **\$15.00**

Chocolate Sauce, Vanilla Ice Cream,
Berries

Raspberry Cheesecake **\$16.00**

Raspberry Coulie, Strawberry

Tiramisu Cake **\$16.00**

Whipped Cream, Raspberry Coulie,
Strawberry



SIDES

Loaded Chips **\$16.00**

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 **\$15.00**

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

Sweet Potato Chips (V) **\$14.00**

Hot Sauce, Confit Garlic Aioli

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

Chicken Nuggets

Chips, Tomato Sauce

Kids Crumbed Fish

Chips, Tomato Sauce

Linguine (V)

Napolitana, Mozzarella Cheese