

STARTERS

TASMANIAN OYSTER

1/2 DOZEN/DOZEN

NATURAL

22 / 36

TRIO OF OYSTER

Salmon roe, raspberry vinaigrette & shallot
red wine vinaigrette

25 / 40

KILPATRICK

24 / 40

CHICKEN LIVER PATE

Pepper and thyme chicken liver pate,
homemade sourdough toast

14

WILD MUSHROOM BRUSCHETTA (V)

Slow cooked mix mushroom, Bocconcini
cheese, salsa verde

14

PUMPKIN AND CORN FRITTER

Tomato, coriander, corn and capsicum salsa,
balsamic glaze and yoghurt dressing

10

PULLED PORK TACO

Slow cooked pork, braised red cabbage, soft
shell tortillas

11

LAMB CIGARS

Slow cooked lamb, pickled cucumber,
lemon yoghurt, crumbed walnuts

10

SMOKED SALMON CROQUETTES

Crumbed potato, smoked salmon, chives,
goat cheese, garlic aioli

12

SALT AND PEPPER BABY OCTOPUS

Pickled carrot and harissa aioli

12

ENTRÉE AND SALADS

PAN SEARED SCALLOPS (GF)

Truffle oil cauliflower puree w/ crispy prosciutto 20

SALMON FISH CAKE

Baby radish, roquette, bean shoot salad, corn and roasted capsicum salsa spicy, sweet-sour dressing 16

BEEF CARPACCIO

Pepper crusted rare beef, horseradish aioli, beetroot puree, truffle oil, baby radish, mix herb salad 18

PRAWN TORTELLINI

Homemade prawn tortellini, calamari, squid ink butter sauce, parmesan crisp 20

LAMB CUTLETS

Pistachio & mix herb crust, roasted beetroot, goat cheese, shaved fennel, raspberry vinaigrette 20

TASTING PLATTER (2 PEOPLE MINIMUM)

12 natural oysters, chilled prawns, smoked salmon, marinated baby octopus 30pp

PASTA, NOODLES AND RICE

PAELLA

Chorizo, chicken, prawns, scallops, calamari, mussels, smoked paprika, saffron rice

30 / 50 (for 2)

SEAFOOD SAFFRON HOMEMADE FETTUCCINI

Prawns, scallops, calamari and mussels, olive oil, white wine and chilli, mixed herbs

30

LAMB RAGU POTATO GNOCCHI

Slow cooked lamb, house made gnocchi, tomato concasse, carrots, celery, onion, peas, braised lamb reduction

28

SEAFOOD NASI GORENG (GF) (V)

Traditional Indonesian spicy fried rice, prawns, calamari, scallops, fried egg

28 / 22(v)

CHICKEN AND SEAFOOD PAD THAI (GF) (V)

Chicken, scallops, calamari, prawns, bean shoot, chilli, coriander, tamarin

28 / 22(v)

MAINS

BABY SNAPPER FILLET (GF)

Grilled snapper fillet, garlic prawns, tomato concasse, sautéed bok choy, lemon butter sauce 34

CRISPY SKIN BARRAMUNDI FILLET (GF)

Polenta chips, roasted cherry tomatoes, grilled vegetables, confit mushroom, salsa verde 35

CRISPY SKIN SALMON FILLET

Potato croquette, braised leek, asparagus and cauliflower puree 30

ROASTED CHICKEN BREAST

Confit chicken croquette, beetroot puree, cherry jus 28

BRAISED BEEF CHEEK (GF)

Confit carrots, cherry tomatoes, field mushroom, pomme mousseline, sautéed spinach and braised reduction 32

CONFIT PORK BELLY

Pork roulade, chorizo and chives croquette, roasted beets, thyme jus, beetroot puree 33

250G EYE FILLET (GF)

40

300G SCOTCH FILLET (GF)

Dutch carrot, roasted cherry tomatoes, mushroom compote, garlic and herb butter, celeriac puree, thyme jus 40

SEAFOOD TOWER

½ dozen natural oysters, ½ dozen Kilpatrick, smoked salmon, chilled king prawns, grilled octopus, seared scallops, prawn and ginger tortellini, chilli mussels, grilled salmon fillet, pan seared baby snapper, fried barramundi fillet

Serving for 2)
180

SIDES

CHIPS

Lemon pepper or smoked paprika, garlic aioli

7

GREEN BEANS

Almond flakes & goat cheese

8

ROCKET SALAD

Apple, cherry tomato, candied walnut, parmesan, red wine vinaigrette

8