

Starters

Garlic bread	\$6
Herb bread	\$6
Tomato bruschetta	\$8
Antipasto (for one or two)	\$18/32
<i>Prosciutto, Salami, Coppa, Lombo, Provolone cheese, grilled marinated vegetables, olives and crispy lavosh</i>	

Entrée

Soup of the day	\$16
Bocconcini sourdough bruschetta with rocket, tomato and avocado	\$14
Calamari crumbed and lightly fried with homemade tartare	\$19
Prawns in chili garlic blend with Napolitano and grilled sourdough	\$19
Oyster Trio: salmon caviar, pickled ginger, natural (1/2 Dozen or Dozen)	\$21 / 38
Kilpatrick oysters (1/2 Dozen or Dozen)	\$21 / 38
Hokkaido Scallops grilled with caramelised pineapple and tomato relish	\$20
Deep fried camembert cheese with cranberry sauce and crispy lavosh	\$19

Salads

Romaine salad with orange, Persian Fetta and beans	\$18
Greek Salad	\$16
Caesar with croutons, crispy bacon, anchovy dressing and shaved parmesan	\$18
With chicken	\$23
Prawn and avocado with mixed leaves and Citronette dressing	\$25
Char-grilled vegetable salad with spinach, rocket, green olives, pine nuts, crushed Persian fetta and balsamic reduction	\$22

Mains

BBQ lemon and herb King Prawns with mixed salad	\$39
'Fish & Chips' Fried John Dory fillet with house salad and chips	\$29
Porterhouse steak with potato gratin, cauliflower, red wine braised shallots and jus	\$36
Chicken Schnitzel with a herb crumb, chips and house salad	\$28
Fish of the Day	\$35
Lamb backstrap with mint mash, baby vegetables and rosemary jus	\$42
Chicken Supreme, crushed potato and Dutch carrots with Honey Dijon sauce	\$33
Lobster Mornay served with mixed leaves and avocado salad	MP
<i>Please allow additional preparation time for lobster</i>	

Sides

Creamy mash	\$9
Steamed seasonal vegetables	\$9
Beer Battered Chips	\$9
House Salad	\$9
Roasted Kipfler potato with rosemary and garlic	\$9
Rocket, parmesan and candied walnut salad	\$9
Mushroom Sauce	\$6

Pasta and Risotto

Prawn Fettucini with bacon, snow peas and fresh herbs in napolitana sauce	\$28.5
Pumpkin Ravioli in a nutmeg and basil tomato sauce (V)	\$26.5
Spaghetti marinara with cherry tomatoes tossed with olive oil, white wine and garlic	\$29
Wild mushroom risotto with vino bianco and herb sauce (V)	\$27.5
Penne with smoked salmon, creamy vodka sauce, shallots and capers	\$28
Chicken and mushroom risotto in a cream sauce with parmesan crisp	\$28.5
Butter cooked balmain bugs tossed with Fettucini, shallots and fresh herbs	\$44

Children

Chicken Schnitzel and Chips	\$18
Fish and Chips	\$18
Spaghetti Napolitana or Bolognese	\$18

Dessert

Homemade Sticky Date Pudding with warm butterscotch sauce and vanilla bean gelato	\$16
Belgian Chocolate mousse	\$14
Deconstructed meringue and raspberry cheesecake	\$15
Rose and raspberry brûlée with white chocolate ice cream, biscotti and raspberry compote	\$16
Traditional homemade Layered Tiramisu	\$16
Apple, lychee, raspberry crumble with English Toffee ice cream	\$15
Red wine poached pear with mascarpone and pistachio	\$14
Two scoop selection of Gelato/Sorbet	\$8
<i>Chocolate, vanilla, white chocolate, English toffee, strawberry, lemon, mango</i>	
Cheese Platter	\$32