



LUNCH

Sourdough olive oil & balsamic or house butter 3

Oysters — natural w/ sourdough & olive oil 33/66 GF DF.....

Oysters Kilpatrick 35/70

Oysters 3 Ways— caviar/mignonette/ lime pearls—33/66 GF DF

Olives—warm chilli garlic & citrus w/ sourdough 15 GF DFO

Hawkesbury river squid chargrilled w/ shaved fennel citrus salad 24 GF

Tuna tartar, ponzu dressing, pickled ginger, wakame, Japanese mayo squid ink tuille 28 GFO

Crispy noodle prawns w/ cucumber shallot salad, lime plum dressing 24/36 DF

Arancini mushroom & parmesan house garlic aioli 24 / 36

Spiced squid, salt pepper, tobasco w/ sweet chilli lime dressing 26/39 DF GFO

Gnocchi gorgonzola sauce crispy jamon VO

Market Fish (see your specials)—MP

Chargrilled beef fillet w/ forest mushroom, compound butter, crisp fried chat potatoes 45
GF DFO

Pappardelle pasta , prawns garlic chilli ,truffle butter 40

American BBQ pork ribs, potato &.sour cream 40 GF DFO

Beer battered john dory, shoestring fries, house tartare 38 DF

SALADS

Roma tomato, bocconcini, , fresh basil, olive oil and balsamic 24 GF

Baby cos caesar egg, grated grana , garlic & herb breadcrumbs house dressing
with grilled chicken or grilled salmon GFO 32



CHILDRENS MENU20 w/ soft drink

steak chips salad / battered fish chips salad / chicken tenders chips salad / tomato pasta

SIDES 12

Leaf salad house dressing

shoestring fries w/ aioli

seasonal greens in butter

DESSERTS

Basque baked cheesecake dulce de leche 14 GF

Brulee of the day 14 GF

crème caramel candied pecans 14 GF

flourless chocolate torte, raspberry coulis, fresh cream 14 GF

Fig crepe, caramel sauce & whipped cream 14

SAMPLE MENU