



## GRAZE

Sourdough, House Butter	3
Grilled Oysters, Garlic & Parsley Butter, Parmesan 6/12	36/72
Garlic Sourdough	8
Marinated Olives & Pickles, Bread	12
Balsamic Roasted Red Onion, Garlic White Bean Puree, Crispy Chick peas	14
Fennel, Rocket, Apple & Walnut Salad, Citrus Dressing	14
Tempura Cream Cheese Jalapeno, Red Pepper Mayo (2)	15
Spicy Beef & Chorizo Meatballs, Mint Chimichurri, Tzatziki (3)	15
Chicken Liver Pate, Cornichons, Toast	15
Roasted Beetroot, Hummus, Goat Cheese Whip, Crispy Chili & Garlic Fry, Herb Sauce	15
Eggplant Parmigiana	15
Penne Pasta, Wagyu Shin Ragu	15/30
Spaghettini Pesto Cream	15/30
Crispy Pork Belly Bites, Potato Salad, Japanese Mayo	16
Mushroom & Parmesan Arancini, Garlic Aioli (3)	16
Grilled Garlic & Herb Sardines, Lemon Butter	16
White Anchovy Baby Ceasar, House Anchovy Dressing, Parmesan Snow, Crouton	16
Tempura Whiting Fillets, Tartare	16/32
Crispy Noodle Prawns, Cucumber Salad, Lime, Plumb, Chili Dressing (2)	14/28
Marinated Chargrilled Octopus, Balsamic, Garlic, Lemon, Herb, Olive Oil & Parmesan Dressing	20
Salt & Pepper Seasoned Squid, Chili Lime Aioli	15/30
Zatar Roasted Cauliflower, Baba Gnanoush, Coconut Labneh, Gremolata, Pistachio Praline	18
Cajun Chicken Maryland, Cous-Cous	20
Ploughman's Board – Bread, Pate, Pickles, Cheese, Prosciutto	20
Tempura Prawns, Chili Soy Sauce (3)	20/40
Butterflied Garlic Butter King Prawns (2)	20/40
Minute Sirloin, Roasted Caprese Salad – Tomato, Bocconcini, Balsamic	25
Salmon Ceviche, Fresh Lime, Coconut Milk, Crispy Chilli Oil, Coriander, Lemon Infused Oil	24
Beef Carpaccio, Kalamata Olives, Parmesan, Rocket, Capers, Olive Oil, Lemon	26

CARD SURCHARGES APPLY on all transactions

10% SURCHARGE SATURDAY & SUNDAY / 10% PUBLIC HOLIDAY

MENU & PRICES SUBJECT TO CHANGE WITHOUT NOTICE

V- Vegetarian VO- Vegan or Vegetarian Option GF- Gluten Free DF- Dairy Free

GFO- Option for Gluten Free

DFO- Option for Dairy free

**please discuss with the staff if you have dietary requirements**

## LUNCH



Natural Oysters, Lemon 6/12	30/60
Natural Oysters, Mignonette 6/12	33/66
Oysters Kilpatric 6/12	36/72
Gnocchi, 2 Cheese Sauce, Crispy Jamon	30
Corned Beef, Mash, Mustard Sauce	30
Chargrilled Pork Cutlet, Butter Mash, Roast Apple, Pork Jus	38
Steak Frites 250gm, Café De Paris Butter, Red Wine Jus	40
BBQ Pork Ribs, Potato, Sour Cream	40
Linguine, Prawns, Garlic & Truffle Butter	45
Pappardelle Marinara, Roasted Macadamia, Basil & Parmesan Crumb, Tomato Cream Sauce	40
½ Lobster & Prawn Sizzling Hotpot – Chili, Tomato, Garlic, Coriander	65
Chargrilled Beef Fillet, Crispy Potato, Red Wine Jus	55
<b>SIDES</b>	
Fries, Aioli	8
Salad Leaves, House Dressing	8
Broccolini Herb Butter	14
Mash	14
<b>DESSERTS</b>	
Brulee Basque Cheesecake, Fresh Berries	14
Belgian Chocolate Cremieux, Hazelnuts, Olive Oil, Sea Salt	
Caramelised Pear Crepe, Caramel Sauce, Whipped Cream	
Flourless Choc Torte, Raspberry Coulis, Cream	
Vanila Bean Panacotta, Grilled Figs, Pistachio Anglais	
Brulee of the Day	
Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice cream	
Cheese, Fig & Apple Preserve, Crisp Bread	25
<b>CHILDRENS MEAL (12 &amp; under) (\$20) w/ soft drink</b>	
Steak, Chips	
Fish, Chips	
Chicken, Chips	
Pasta, Tomato Pomodoro Sauce, Parmesan	

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