

Big Buffalo Barrel Aged Pinot Noir California USA 14/23/70

Estrella Damm Lager, Barcelona Schooner 8 / Pint 10

ENTRÉE

Anchovy & Tomato, Bruschetta 18 GFO

Tiger Prawn & Natural Oyster Plate, Rose Sauce 30/60 GF DFO

Scallops in the ½ Shell, Beurre Blanc, Salmon Roe 30 GF

Butterflied King Prawns, Garlic and Chilli Butter 30 GF

MAIN

Panfried Barramundi, Braised Fennel, Bok Choy, Prawn Red Curry 45

Chargrilled Lamb Rump, Kumera Mash, Broccolini, Lamb Jus 40 GF

Lobster, Garlic Cream Sauce, Chips, Salad half 50 / whole 90

DESSERT

Affogato – Vanilla Ice Cream. Frangelico, Espresso, Salted Caramel, Crushed Hazelnuts, Candied Pecans 22

Orange & Almond Cake, Coconut Cream, Orange Gel 14 GF DF

Chocolate Lava Cake, Chocolate Sauce, Ice cream 14

Big Buffalo Barrel Aged Pinot Noir California USA 14/23/70

Estrella Damm Lager, Barcelona Schooner 8 / Pint 10

ENTRÉE

Anchovy & Tomato, Bruschetta 18 GFO

Tiger Prawn & Natural Oyster Plate, Rose Sauce 30/60 GF DFO

Scallops in the ½ Shell, Beurre Blanc, Salmon Roe 30 GF

Butterflied King Prawns, Garlic and Chilli Butter 30 GF

MAIN

Panfried Barramundi, Braised Fennel, Bok Choy, Prawn Red Curry 45

Chargrilled Lamb Rump, Kumera Mash, Broccolini, Lamb Jus 40 GF

Lobster, Garlic Cream Sauce, Chips, Salad half 50 / whole 90

DESSERT

Affogato – Vanilla Ice Cream. Frangelico, Espresso, Salted Caramel, Crushed Hazelnuts, Candied Pecans 22

Orange & Almond Cake, Coconut Cream, Orange Gel 14 GF DF

Chocolate Lava Cake, Chocolate Sauce, Ice cream 14

Big Buffalo Barrel Aged Pinot Noir California USA 14/23/70

Estrella Damm Lager, Barcelona Schooner 8 / Pint 10

ENTRÉE

Tiger Prawn & Natural Oyster Plate, Rose Sauce GF DFO

Anchovy & Tomato, Bruschetta GFO

Scallops in the ½ Shell, Beurre Blanc, Salmon Roe GF

MAINS

Panfried Barramundi, Roasted Cauliflower, Bok Choy, Prawn & Safron Velouté

Chargrilled Lamb Rump, Kumera Mash, Broccolini, Lamb Jus GF

Lobster, Garlic Cream Sauce, Chips, Salad add half 35 / add whole 60

DESSERT

Affogato – Vanilla Ice Cream, Frangelico, Espresso, Salted Caramel, Crushed Hazelnuts, Candied Pecans (add 12)

Orange & Almond Cake, Coconut Cream, Orange Gel GF DF

Chocolate Lava Cake, Chocolate Sauce, Ice cream

IN & OUT

EARLY BRIDS

Book between 5.00–5.30 for a 45 min sitting

\$45 served with Sourdough

Natural oysters, Lemon (9)

Grilled Oysters, Garlic & Parsley Butter, Parmesan (8)

Tempura Whiting, Fennel, Rocket, Apple & Walnut Salad, Citrus Dressing GF DF

Grilled King Prawns, Garlic Chilli Butter GF

Corned Beef, Mash, Mustard Sauce GF

Spicy Beef & Chorizo Meatballs, Tzatziki, Pomodoro

Roasted Beetroot, Hummus, Goat Cheese Whip, Crispy Chili & Garlic Fry, Herb Sauce GF

Eggplant Parmigiana, Rocket Leaves, Grilled Lemon V

Penne Pasta, Wagyu Shin Ragu

Spaghettini Pesto Cream V

Slow Cooked Lamb Shoulder, Ratatouille, Mint & Tzatziki

Grilled Chicken, Baby Ceasar, House Dressing, Parmesan Snow, Crouton

Duck Maryland in a Star Anise Confit, Lentils, Borloti Bean Puree GF

Cajun Chicken Maryland, Cous-Cous GF

Steak Frites 250gm, Café De Paris Butter, Red Wine Jus

ADD SIDES 10

Fries, Leaf Salad, Mash

ADD A DESSERT 12

Basque Cheesecake, Dulce De Leche, Candied Pecans, Amaretto Crème GF

Flourless Chocolate Torte, Raspberry Coulis, Fresh Cream GF

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



GRAZE

Sourdough, House Butter	3
Garlic Sourdough	8
Natural Oysters, Lemon 6/12	30/60
Grilled Oysters, Garlic & Parsley Butter, Parmesan 6/12	36/72
Marinated Olives & Pickles, Bread	12
Balsamic Roasted Spanish Onion, Garlic White Bean Puree, Crispy Chickpeas	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	18/34
Spaghettoni Pesto Cream	18/34
Crispy Pork Belly Bites, Potato Salad, Japanese Mayo	16
Mushroom & Parmesan Arancini, Garlic Aioli (3)	16
Grilled Garlic & Herb Sardines, Lemon Butter	16
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
Ploughman's Board – Bread, Pate, Pickles, Cheese, Prosciutto	20
Tempura Prawns, Chili Soy Sauce (3)	20/40
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
Minute Sirloin, Roasted Caprese Salad – Tomato, Bocconcini, Balsamic	25
Cajun Chicken Maryland, Cous-Cous	30
Duck Maryland in a Star Anise Confit, Lentils, Borlotti Bean Puree	30

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

GFO- Option for Gluten Free

DFO- Option for Dairy free

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

Natural Oysters, Mignonette	6 /12	33/66
Natural Oysters 3 ways – Mignonette, Caviar Pearls, Finger Lime		36/72
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 Hotpot – Chili, Tomato, Garlic, Coriander		65
Chargrilled Beef Fillet, Crispy Potato, Red Wine Jus		55

SIDES

Fries, Aioli		8
Salad Leaves, House Dressing		8
Broccolini Herb Butter		14
Mash		14

DESSERTS

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		
Brulee of the Day		
Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice cream		
Cheese, Fig & Apple Preserve, Crisp Bread		15

CHILDRENS MEAL (12 & under) (\$20) w/ soft drink

Steak, Chips	
Fish, Chips	
Chicken, Chips	
Pasta, Tomato Pomodoro Sauce, Parmesan	

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

