

To share

House baked olive bread, marinated olives, white bean dip 8

Entrée

FRESHLY SHUCKED OYSTERS

Natural

lemon, marie rose sauce GF 4 / 12 | 8 / 22

Kilpatrick GF 4 / 14 | 8 / 26

SOUP OF THE DAY

ask our wait staff for today's selections 10

VEGETABLE FRITTERS

relish & aioli V H 12

DOUBLE SALMON CAKES

soused cucumber, remoulade H 15

GNOCCHI PAN FRIED

spinach, pancetta, parmesan 14

ROASTED SWEET PUMPKIN GALETTE

roquette, marinated feta V H 13

Mains

PAN FRIED AUSTRALIAN PRAWNS linguini, basil cream sauce H	22
FENNEL AND PORK ITALIAN SAUSAGES mash, tomato, onion gravy GF	21
CORNED SILVERSIDE OF LAMB fondant potatoes, mustard cabbage compote GF, H we recommend Mount Langi 'Billi Billi' Shiraz	26 12
CONFIT OF CHICKEN cassoulet, chorizo, celeriac puree GF we recommend Kangarilla Road Viognier	24 9
CATCH OF THE DAY ask our wait staff for today's selections H	<i>from</i> 26
BRAISED BEEF CHEEKS potato mash, glazed carrots GF we recommend Sirromet Merlot	24 11
EYE FILLET OF BEEF - 220g tomato tart tartin, caramelised pearl onions H we recommend Geoff Merrill Cabernet Sauvignon	30 12
RIB FILLET - 400g steak fries, béarnaise H we recommend Cape Mentelle Cabernet Sauvignon Merlot	28 10
SIDES	
New York fries seasoned with chilli, garlic and shallot	8
Garden Salad	8
Steamed greens	8
Paris mash	8
Cauliflower gratin	8
Sauteéd mushrooms	10

Dessert

BAKED VANILLA CUSTARD caramel sauce, caramel crunch pastry GF available	9
CHOCOLATE & ESPRESSO MASCARPONE ROULADE coffee Anglaise	9
THIN APPLE TART vanilla bean ice-cream, calvados custard	9
LEMON TART double cream	9
CHOCOLATE STEAMED PUDDING hot chocolate fudge sauce, dark chocolate ice-cream	9
TOFFEED CREAMED RICE roasted bananas GF	9
AUSTRALIAN FARMHOUSE CHEESES fruit paste, crisp bread GF available	14