



starters

toasted sourdough with garlic or herb butter	6
vine ripened tomatoes, persian fetta and garlic bruschetta	8
oysters - natural served with rice wine vinaigrette	13/23
- kilpatrick	14/24
- steamed with lime, coriander and chilli	14/24
rice wine marinated scallops with spiced avocado and gazpacho	16
beef carpaccio with sautéed potato and aioli	14
chilli salt squid with asian herb salad and palm-sugar lime dressing	16
tapas platter with dips, grilled turkish bread with antipasto, haloumi and chorizo (for two)	20

mains

char grilled rib eye fillet on chat potatoes, with steamed asparagus, roasted roma tomato and béarnaise sauce	28
moroccan lamb cutlets with grilled eggplant, tabouli and onion jam	26
slow cooked veal shanks with soft truffle polenta, broad beans, mushrooms and fried jerusalem artichoke chips	24
spiced chicken tenderloins served with sweet potato and chorizo and chilli tomato chutney	22
barramundi with fennel and blood orange salad	24
roast atlantic salmon with asian greens and burnt orange dressing	24
grain fed t-bone served with chips and salad, with a choice of pepper, mushroom or dienne sauce	24
risotto with prawns, fennel baby peas and mint	21

sides

steamed vegies	5
mashed potato	5
fries	5
garden salad	7
pear and rocket salad with shaved grano padano and aged balsamic dressing	12