

AFTER A LONG HOT DAY ENJOY OUR REFRESHING NEW SUMMER MENU

Breads

Crisp Authentic Garlic Bread \$8.50

Bruschetta

Caramelized apple, spinach, bocconcini w/onion jam \$12.50

Or

Chorizo Sausage, mushroom & parmesan \$12.50

Oysters

Natural with seafood sauce

1/2 dozen	\$15.00
1 dozen	\$23.00

Oysters

Kilpatrick with our special sauce

1/2 dozen	\$18.00
1 dozen	\$26.00



Entrees

Lettuce Wrap	\$15.50
Crisp cos leaf cups filled with pan fried tiger prawns, mango cheeks dressed with lime & coriander	
Wontons	\$13.50
Goats cheese filled wontons fried crisp w/micro salad & blueberry dressing	
Noodles	\$13.50
Roasted sweet potato fried noodle salad with cashews rocket & red curry paste dressing	
Tart	\$14.50
Baked lemon ricotta served w/vegetable crudité & grossini stix	
Crepe	\$14.50
Sauté mushrooms wrapped in a crepe bag baked with parmesan	

Side Orders

Bowl of Garden Salad	\$7.50
Bowl of Greek Salad	\$7.50
Bowl of Fries	\$6.50
Bowl of Wedges w/ sour cream & sweet chilli	\$8.50

Mains

Lamb \$24.50
French Cutlets grilled with coconut & tomato chutney, steamed rice & mango chutney

Flathead \$22.50
Pan fried fillets with a Provençal sauce of vine ripened tomato & olives

Chicken \$22.50
Poached chicken, nectarine, glass noodle & grape salad w/ sweet chilli dressing

Pork \$24.50
Marinated medallions pan fried w/ broad bean & rocket salad

Pasta \$22.50
House made ricotta & herb ravioli w/ spinach, lemon & pine nuts

Lamb Rump \$25.50
Marinated greek style oven baked w/ watermelon & feta salad

Salmon \$25.50
Pan fried crisp skinned salmon w/ thai style caramel sauce & coconut rice

Scotch \$26.50
Herb & pepper crusted fillet w/ grilled cherry tomato & aioli

Scotch \$25.50
300grm cooked to your liking

Steak Toppers \$2.50

Rocket Pesto

Mustard Hollandaise & Blue Cheese

Pepper cream sauce

Desserts

\$13.50

Chocolate Raspberry Ice-cream Gateau

Lemon Meringue Cheesecake with Pistachio Toffee

Flourless Chocolate Almond Cake w/ Poached Rhubarb

Tropical Fruit Meringue Roulade

Coffee & Tea available

\$3.50