

BREADS

TOASTED SOUR DOUGH | 7.5

with garlic butter

PIZZA BREAD | 8

with roasted garlic, rosemary & reggiano

PIZZA BREAD | 14.5

with olive paste, anchovy, chilli and basil

HOMEMADE DIPS | 15

with olives and warm sourdough

ENTREE

NATURAL OYSTERS | 16.5/29

served with shallot vinegar and lemon

OYSTERS KILPATRICK | 18.5/33

with bacon and traditional sauce

NATURAL OYSTERS | 20/34

with salmon roe and lime

MIXED DOZEN | 32

4 of each

KING PRAWNS | 17.5

with broad bean, pea and lemon risotto

HERB CRUMBED LAMB BRAINS | 15

with potato puree and sauce gribiche

DUCK LIVER PATE | 18.5

with cornichons, baby onions and toasted sourdough

TASTING PLATE FOR 2 | 30

chefs daily selection of tastes to share - see staff for details

WILD MUSHROOM AND TRUFFLE TART | 17.5

with parmesan and parsley oil

MAINS

ANGAS PURE BEEF

250GM FILLET STEAK | 34.5

300GM SIRLOIN | 29.5

400GM SCOTCH | 41.5

served with either:

- herb mash and duck liver butter

- kipfler chips and café de Paris butter

ROASTED CHICKEN BREAST | 26.5

with white bean, pumpkin and cotechino cassoulet

PAN SEARED SALMON | 28.5

with beetroot risotto and prawn butter

ROASTED LAMB RACK | 29.5

with roasted fennel, broad beans and pancetta jus

PAN ROASTED DUCK BREAST | 29

with confit duck leg, thyme and potato gratin and wild mushroom jus

PROSCUITTO WRAPPED PORK LOIN | 28.5

with thyme roasted baby vegetables and jus

HOUSEMADE PIE OF ROASTED PUMPKIN, SPINACH

AND FETA | 26.5

with slow roasted tomato

PLATTERS FOR 2

CHATEAU BRIAND FOR 2 | 85

roasted angus pure fillet with potato puree, baby vegetables, spinach, red wine jus and mustards

with bottle of rockford rod and spur Barossa Valley cabernet shiraz | 135

SEAFOOD PLATTER FOR 2 | 85

chefs daily selection of seafood market fresh specials with green salad, lemon and herb salted kipfler chips - see staff for details

with bottle of craggy range New Zealand sauvignon blanc | 120

SALADS

CAESAR SALAD | 18 with chicken | 20

baby cos lettuce, bacon, parmesan, croutons, anchovies and egg with a classic caesar dressing

SLOW ROASTED SHREDDED LAMB RUMP | 20

with a salad of cos, pumpkin, feta, mint and sweet and sour baby onions

S.A. PRAWN SALAD | 23

with crispy proscuitto, cos lettuce, cherry tomatoes, red onion and lemon garlic aioli

SCHNITZELS

300GM CHICKEN OR

BEEF SCHNITZEL | 20

with green salad, chips and your choice of sauce

EXTRA TOPPINGS:

PARMIGIANA | 3.5

napolitana sauce and mozzarella

PEPPERONI | 4.5

napolitana sauce, pepperoni, olive, chilli and mozzarella

CHEF SELECTION OF SAUCES

gravy, red wine and garlic, green peppercorn and rosemary or swiss brown mushroom

SIDES

THYME ROASTED BABY VEGETABLES | 8.5

GREEN LEAF SALAD | 5

with red wine vinegar and shallot dressing

WHIPPED HERB POTATO MASH | 5

COS HEART | 7.5

with pancetta, reggiano and parsley oil

DESSERTS

LEMON TART | 10

with housemade vanilla ice-cream and blueberries

CARAMELIZED FIG PANNACOTTA | 10

with pistachio and bitter chocolate tulle

WHITE CHOCOLATE MOUSSE | 10

with housemade coffee ice-cream, berries and scorched almond praline

HONEY POACHED PEACHES | 10

with housemade toasted almond crumble ice-cream

SELECTION OF CHEESES FOR 2 | 18.5

with red apple, fig bread and lavosh

TASTE OUR HOUSEMADE ICE-CREAM SELECTION

\$2 per scoop - see staff for daily selection

TEA & COFFEE

TEA | 3

CAPPUCCINO, CAFE LATTE, FLAT WHITE, LONG BLACK, SHORT BLACK, MACCHIATO OR HOT CHOCOLATE | 3.5

MUG of Coffee or Hot Chocolate | 4

LIQUEUR COFFEE

JAMAICAN | 9

tia maria topped with espresso coffee and whipped cream

IRISH | 9

jameson irish whiskey topped with espresso coffee and whipped cream

MEXICAN | 9

kahlua topped with espresso coffee and whipped cream

PORTS & MUSCATS

GALWAY PIPE | 6.9

PENFOLDS GRANDFATHER | 11

SEPPELTSFIELD NO 6 Tokay | 7.5

SEPPELTSFIELD NO 7 Tawny | 8.5

SEPPELTSFIELD NO 8 Muscat | 7.5

KELLERMEISTER SABLE

Chocolate Infused Port | 6.9