

OYSTER BAR

NATURAL ©F	(6)\$27	(12)\$45
THAI	(6)\$29	(12)\$49
KILPATRICK ©F	(6)\$31	(12)\$52

STARTERS

GARLIC BREAD (2) © ADD cheese	\$10 + \$4
BRUSCHETTA (2) © Tomatoes, fresh basil, Spanish onion topped with feta & balsamic glaze	\$ 15
SAGANAKI (F) (V) Grilled saganaki cheese served with cherry tomatoes & fig paste	\$19
CALAMARI (GF) Flash fried calamari in lime pepper seasoning served with coleslaw & aioli	\$19
CHILLI & GARLIC PRAWNS (F) Tiger prawns pan tossed in chilli and garlic, served with rice & coriander	E \$23 M \$43
POPCORN CHICKEN ©F Crispy coated chicken bites served with Peri Peri sauce	\$17
TRIO OF DIPS House made dips served with grilled pita.	\$18

SEAFOOD

THAI BARRAMUNDI

Pan-seared Barra fillet served with fragrant Thai sauce, bok choy, pickled onion, crispy leek on a bed of steamed rice, garnished with coriander FISH & CHIPS (GF) \$35 Gummy fillets grilled or battered, served with chips, salad, tartare & lemon THE CREPE GF **half \$38** Prawns, gummy & scallops cooked in a creamy garlic, onion & white wine sauce, main \$49 wrapped in a crêpe with chips & salad LIME PEPPER CALAMARI GF half \$27 Lime pepper calamari flash fried, served with chips, coleslaw & aioli **main \$35** SINGAPORE NOODLES Fresh Stir fried rice noodles tossed wth prawns, calamari, chicken, chorizo, eggs & Asian vegetables in a spicy soy & curry sauce SEAFOOD FOR ONE RG Fresh local fried gummy shark, lime pepper calamari, Kilpatrick oysters (3) served with chips & salad PLATTER FOR TWO (RG) 6 Kilpatrick oysters, fried local gummy shark fillets, lime peppered calamari, crab meat mousse with dipping bread, 6 garlic & chilli tiger prawns served with chips, salad & condiments PASTA & RISOTTO SPAGHETTI CARBONARA **\$29** Onion, bacon & garlic pan tossed with eggs, parmesan, spaghetti & cream SEAFOOD MARINARA Pan tossed Tiger prawns, calamari, mussels & gummy pieces in onion, garlic, & tomato sauce with a hint of chilli, tossed through fresh linguine & baked in a bag to trap the flavours VEGETABLE RISOTTO (V) (GF) (G) **\$30** Asparagus, mushrooms, lemon ℰ parmesan tossed in arborio rice, topped with avocado ℰ sour cream mousse

\$38

FROM THE GRILL

Steaks cooked to your liking, served with our house seasoned chip and your choice of sauce	s, seasonal vegetables
PORTERHOUSE (300g) GF	\$44
EYE FILLET (250g) ©F	\$58
Steak sauces - traditional gravy, mushroom gravy, peppercorn gravy, o ADD creamy garlic seafood sauce	r garlic butter \$28
BEEF BURGER Home-made beef patty with fried onion rings, cheese, lettuce, tomato, to served with a side of chips	\$26 tartare & tomato relish
MAMAS CHICKEN (F) Grilled chicken breast, roquette, broccolini & velvety gravy served with buttered bread	\$37 n mash potato and herb
MAINS	
PORK BELLY Crispy pork belly slow-cooked with cauliflower purée, sautéed cabbas served with jus	_
CHICKEN SCHNITZEL	half \$26
Panko crumbed chicken breast with gravy, chips & salad	main \$32
CHICKEN PARMIGIANA	half \$27
Panko crumbed chicken topped with ham, napoli $\mathcal E$ melted mozzarella $\mathcal E$ salad	with chips main \$35
SPRING SALAD © V G	\$24
Tossed mixed greens with asparagus, tomatoes, bocconcini cheese v zucchini, avocado, house croutons & a poached egg	with balsamic dressing
ADD chicken, prawns, or calamari	\$13
SRI-LANKAN CURRY (v) (G) (RG) Vegetables & cashews slow-cooked in Sri-Lankan spices served with 6 a papadum	\$28
ON THE SIDE	
CHIPS W/ AIOLI	\$9
SWEET POTATO CHIPS	\$10
GARDEN SALAD	\$8

Please advise staff of any food allergies or nut allergies when placing your order $\widehat{\text{GF}}$ Gluten Free $\widehat{\text{RG}}$ Gluten Free on Request $\widehat{\text{V}}$ Vegetarian $\widehat{\text{G}}$ Vegetarian on Request

SEASONAL SPECIALS **STARTERS SCALLOPS** Grilled scallops served on Cauliflower purée topped with diced bacon **BUFFALO CAULIFLOWER** (V) Battered fried cauliflower heads served with house-made buffalo sauce **MAINS** FISH TACOS (2) Fresh gummy fillets with guacamole, slaw with a kick and a salsa mix wrapped in a soft taco with a serve of chips BUTTER CHICKEN \$29 Traditional Indian butter chicken with mild flavours served with rice & naan bread **STEAK PIE \$26** House made premium steak pie with prime beef served on mash, vegetables & gravy PUMPKIN RAVIOLI (V) \$32 Handmade roasted pumpkin ravioli tossed in a sage brown butter sauce with pine nuts **DESSERTS** LEMON TART (V) \$17 Homemade tart bursting with lemon curd served with berries, mascarpone ℰ meringue **DEATH BY CHOCOLATE** (v) \$19 Homemade chocolate fondant served on a chocolate brownie, accompanied by white chocolate custard, strawberries, vanilla bean ice cream & chocolate soil CREME BRULEE (V) (RG) Sugar-crusted cold-set custard served with a dollop of cream. Shortbread crumb, vanilla bean ice cream & fresh strawberries

bean ice cream & fresh strawberries

AFFOGATO AL CAFEÉ (V)

\$18

A shot of Frangelico and espresso poured over vanilla bean ice cream & topped with chocolate flakes

TIRAMISU (V)

Homemade layered sponge, infused with coffee & finished with a secret layer of Italian cream

KIDS	SENIORS		
All \$18	All meals come with chips & salad or veg		
Free kid sized ice-cream with topping	SCHNITZEL	\$25	
PIZZA, HAM, CHEESE, TOMATO	PARMA	\$26	
FISH & CHIPS	FISH & CHIPS	\$25	
PARMA TENDERS & CHIPS	SEAFOOD CREPE	\$37	
POPCORN CHICKEN & CHIPS	CALAMARI	\$26	
CREAMY CHEESE PASTA (V)	PORTERHOUSE	\$33	