

## begin with

### **DUO OF DIPS** <sup>12 - DF</sup>

house made dips with toasted turkish bread

### **BRUSCHETTA** <sup>15</sup>

basil and balsamic glaze and grana padano

### **PRAWN AND PORK DUMPLINGS** <sup>17 - DF</sup>

steamed dumplings in a master stock broth

### **MANGO BARBECUE PRAWNS** <sup>16 - GF, DF</sup>

mango glaze, coconut and peanuts

## entrées

### **SALT AND PEPPER CALAMARI** <sup>E - 18</sup>

radish and rocket salad with chilli paw paw jam

### **SOFT SHELL CRAB** <sup>18 - DF</sup>

crumbed soft shell crab, sweet potato fritter with nori powder and wasabi aioli

### **STIR FRIED OCTOPUS** <sup>18 - GF, DF</sup>

braised octopus, chinese vegetables, chilli and shallots

### **SEAFOOD RISOTTO** <sup>E - 18</sup>

mixed seafood with creamy risotto, asparagus and spinach

### **TWICE COOKED PORK BELLY** <sup>E - 18</sup>

pumpkin purée, rum raisins, charred onions and jus

### **SEAFOOD CHOWDER** <sup>E - 20</sup>

prawns, bugs, fish and calamari in a seafood velouté sauce

## vegetarian

### **VEGETARIAN RISOTTO** <sup>E - 16 M - 32</sup>

spinach, smoked semi dried tomatoes and asparagus

### **STUFFED RED CAPSICUM** <sup>E - 16 M - 32</sup>

rice, quinoa and bean salad, corn salsa and lime

### **BATTERED TOFU** <sup>E - 16 M - 32</sup>

hummus, beetroot and salsa verde

## oysters

### **NATURAL** <sup>10 (3) 19 (6) 32 (12) - GF</sup>

lemon and lime

### **PANCETTA GRATIN** <sup>12 (3) 23 (6) 36 (12)</sup>

oven baked with pancetta, parmesan and breadcrumbs

### **KILPATRICK** <sup>12 (3) 23 (6) 36 (12) - GF</sup>

bacon and house made sauce

### **SOY AND SESAME** <sup>12 (3) 23 (6) 36 (12) - GF</sup>

ginger and shallots



## house specialties

### **HOT AND COLD SEAFOOD PLATTER** <sup>70 (ONE) 140 (TWO)</sup>

*natural and kilpatrick oysters, salt and pepper calamari, prawn and pork dumplings, battered fish, stir fried octopus, panchetta gratin bug, chilled bugs and prawns served with a fresh garden salad, chips and a selection of sauces*

### **CHILLED SEAFOOD PLATTER** <sup>45</sup>

*natural and soy sesame oysters, chilled bugs, chilled prawns, smoked salmon, prawn and crab stack with avocado and paw paw, served with a fresh garden salad and a selection of sauces*

### **CHILLI BUG AND PRAWNS** <sup>39 - GF</sup>

*garlic cream sauce, pilaf rice and asian greens (mild, medium or hot)*

## mains

### **LOCAL MARKET FISH** <sup>36</sup>

*truffle pea purée, roast potatoes, buttered beans, little neck clams*

### **SQUID INK SPAGHETTI** <sup>36</sup>

*mixed seafood, bisque reduction and rocket*

### **CHICKEN AND PROSCIUTTO PASTA** <sup>34</sup>

*confit chicken, prosciutto, cherry tomato, basil, cavatelli pasta and grana padano*

### **200G PETITE EYE FILLET** <sup>40 - GF</sup>

*colcannon mash with smokey bacon, broccoli and jus*

*- add garlic prawns <sup>7</sup> or bugs <sup>9</sup>*

### **HANGER STEAK** <sup>36 - GF</sup>

*hummus, beetroot, salsa verde, anchovy crumb and jus*

*\* We recommend cooking to medium rare*

### **BLACKENED SALMON** <sup>36</sup>

*rice, quinoa and bean salad, corn salsa and lime*

## sides <sup>8 (ONE) 20 (THREE)</sup>

SAUTÉED GREENS

COLCANNON MASH

BEER BATTERED FRIES WITH GARLIC AIOLI

GARDEN SALAD

RICE, QUINOA AND BEAN SALAD

## condiments <sup>2.5</sup>

MUSHROOM OR DIANNE SAUCE / HOT ENGLISH OR DIJON MUSTARD / RED WINE JUS

*\* gf - gluten free df - dairy free*

*please inform waitstaff of any dietary requirements*

