

Dinner

begin your meal with

DUO OF DIPS ^{12 - DF}

with toasted turkish bread

BRUSCHETTA ¹⁵

basil, grana padano and balsamic glaze

PRAWN AND PORK DUMPLINGS ^{17 - DF}

steamed, in a master stock broth

MANGO BARBECUE PRAWNS ^{16 GF / DF}

mango glaze, coconut and peanuts

oysters

NATURAL ^{10 (3) 19 (6) 32 (12) - GF / DF}

lemon and lime

SOY AND SESAME ^{12 (3) 23 (6) 36 (12) - GF / DF}

ginger and shallots

KILPATRICK ^{12 (3) 23 (6) 36 (12) - GF}

bacon and house made sauce

entrées

SALT AND PEPPER CALAMARI ¹⁸

radish and rocket salad with chilli paw paw jam

SOFT SHELL CRAB ^{18 - DF}

crumbed, with sweet potato fritter, nori powder and wasabi aioli

TWICE COOKED PORK BELLY ¹⁸

pumpkin purée, rum raisins, charred onions and jus

SEAFOOD CHOWDER ²⁰

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

vegetarian

STUFFED CAPSICUM ^{E - 16 / M - 32}

rice, quinoa and bean salad, corn salsa and lime

BATTERED TOFU ^{E - 16 / M - 32}

hummus, beetroot and salsa verde



platters

HOT AND COLD SEAFOOD PLATTER ^{70 (ONE) 140 (TWO)}

natural and kilpatrick oysters, salt and pepper calamari, prawn dumplings, local market fish, mango barbecue prawns, chilli bug, chilled prawns and bugs served with chips, fresh garden salad and a selection of sauces

CHILLED SEAFOOD PLATTER ⁴⁵

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

mains

CHILLI BUG AND PRAWNS ^{39 - GF}

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

LOCAL MARKET FISH ³⁶

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

PROSCIUTTO CHICKEN PASTA ³⁴

cherry tomatoes, basil and grana padano

200G PETITE EYE FILLET ^{40 - GF}

*colcannon mash with smokey bacon, broccolini and jus
- add garlic prawns ⁷ or bugs ⁹*

BLACKENED SALMON ³⁶

rice, quinoa and bean salad, corn salsa and lime

sides ^{8 (ONE) 20 (THREE)}

SAUTÉED GREENS

BEER BATTERED FRIES WITH GARLIC AIOLI

GARDEN SALAD

RICE, QUINOA AND BEAN SALAD

COLCANNON MASH

condiments ^{2.5}

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

Please inform waitstaff of any dietary requirements

gf - gluten free

df - dairy free

