

summer dinner

bread

GARLIC BREAD ¹²

whipped parmesan butter

BRUSCHETTA ¹⁵

rocket, roast capsicum, spanish onion and feta

oysters

NATURAL ^{10 (3) 19 (6) 32 (12)}

lemon and lime

CAPTAIN MORGAN MOJITO ^{12 (3) 23 (6) 36 (12)}

chilled with Captain Morgan, mint and lime

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

bacon and house made sauce

FLORENTINE ^{12 (3) 23 (6) 36 (12)}

spinach, bechamel and cheese

entrées

CRUMBED PRAWNS ¹⁸

paw paw chilli jam

SEARED SCALLOPS ¹⁸

truffle pea purée, pancetta crisps

SZECHUAN DUSTED CALAMARI ¹⁸

lime aioli

CRAB AND BARRAMUNDI CANNELONI ¹⁸

rich seafood bisque, fennel salad

FIVE SPICE DUCK ¹⁸

rhubarb, plum sauce, choy sum and pickled spanish onion

NORI WRAPPED ATLANTIC SALMON ¹⁸

ginger watermelon, wakame salad, passionfruit essence

vegan ^(E - 15 M - 30)

THAI GREEN CURRY

oven baked pilaf, sweet potato crisps

TEMPURA VEGETABLES

nam jim dipping sauce

CHICKPEA PACCHERI

mediterranean vegetables, tomato fondant and salsa verde



summer dinner

chef's specials

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

natural and kilpatrick oysters, szechuan dusted calamari, battered barramundi, garlic bug and prawns, smoked salmon, crumbed prawns, scallop ceviche, chilled prawns, chilled bugs served with chips, fresh garden salad and seafood sauces

CHILLED SEAFOOD PLATTER ⁴⁵

natural and captain morgan mojito oysters, chilled bugs, chilled prawns, smoked salmon, scallop ceviche, with fresh garden salad and seafood sauces

SEAFOOD CHOWDER ^{E - 20 M - 36}

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

mains

CHILLI BUGS AND PRAWNS ⁴⁰

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

CATCH OF THE DAY ³⁸

nicoise salad, salsa verde and olive tapenade (see staff for details)

SEAFOOD MARINARA ³⁶

napoli, white wine and garlic sauce with toasted turkish bread

PETITE EYE FILLET ⁴⁰

ratatouille, smokey spec, potato croquettes and jus

- add garlic prawns ⁷ or bugs ⁹

OVEN ROASTED PAPRIKA SPATCHCOCK ³⁶

soft polenta, roasted corn, basil and roast capsicum coulis

MOROCCAN BRAISED GOAT ³⁶

pearl cous cous and harissa

BARBECUE BRAISED SHORT RIB ³⁶

creamy colcannon mash and greens

sides ^{8 (ONE) 12 (TWO)}

SAUTÉED GREENS / GARDEN SALAD / BEER BATTERED FRIES + GARLIC AIOLI

RATATOUILLE / PEARL COUS COUS

condiments ^{2.5}

RED WINE JUS / CREAMY GARLIC / HOT ENGLISH OR DIJON MUSTARD

Please inform waitstaff of any dietary requirements

