

# MENU

## *breads*

### **GARLIC BREAD** <sup>12</sup>

*whipped parmesan butter*

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

*rocket, roast capsicum, spanish onion and feta*

## *oysters*

### **NATURAL** <sup>6 FOR 19 | 12 FOR 32</sup>

*lemon and lime*

### **CAPTAIN MORGAN MOJITO** <sup>6 FOR 23 | 12 FOR 36</sup>

*chilled with Captain Morgan, mint and lime*

### **KILPATRICK** <sup>6 FOR 23 | 12 FOR 36</sup>

*bacon and house made sauce*

## *entrées*

### **FIVE SPICE DUCK** <sup>19</sup>

*rhubarb, plum sauce, choy sum and pickled spanish onion*

### **CRUMBED PRAWNS** <sup>18</sup>

*paw paw chilli jam*

### **SEARED SCALLOPS** <sup>18</sup>

*truffle pea purée, pancetta crisps, wasabi dressing*

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

*lime aioli*

### **CRAB AND BARRAMUNDI CANNELONI** <sup>19</sup>

*tempura battered on a rich seafood bisque and fennel salad*

### **SMOKED CHARCUTERIE GRILL** <sup>18</sup>

*house made sausage, new york style relish, toasted turkish and torched camembert*

## *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*

# MENU

## *chef's specials*

### **HOT AND COLD SEAFOOD PLATTER** <sup>70 FOR ONE | 140 FOR TWO</sup>

*natural and kilpatrick oysters, salt and pepper calamari, spicey barbecue barramundi, garlic bug and prawns, crumbed prawns, chilled prawns, chilled bugs, selection of smoked local seafood served with chips, garden salad and seafood sauces*

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

*natural and captain morgan mojito oysters, chilled bugs halves, chilled prawns, selection of smoked local seafood served with fresh garden salad and seafood sauces*

### **SEAFOOD CHOWDER** <sup>E - 20 M - 36</sup>

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

## *mains*

### **GRILLED BARRAMUNDI** <sup>38</sup>

*warm prawn and potato salad with whipped lemon butter*

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

*sweet potato noodles, daikon, carrot and wombok with sweet soy and wasabi pea aioli*

### **SEAFOOD MARINARA** <sup>36</sup>

*napoli, white wine and garlic sauce with toasted turkish bread*

### **CHILLI BUGS AND PRAWNS** <sup>40</sup>

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

### **CHICKEN INVOLTINI** <sup>36</sup>

*provolone, prosciutto and sage, with creamy mash, garlic sauce and seasonal vegetables*

### **MOROCCAN BRAISED GOAT** <sup>36</sup>

*pearl cous cous and harissa*

### **EYE FILLET** <sup>200G - 38 | 300G - 46</sup>

*with duo of potato and your choice of sauce*

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

## *sides* <sup>8 (ONE) 12 (TWO)</sup>

**SAUTÉED GREENS / GARDEN SALAD / CHIPS WITH GARLIC AIOLI / CREAMY POTATO MASH**

## *sauces* <sup>2.5</sup>

**RED WINE JUS / CREAMY GARLIC / DIANNE / PEPPER / MUSHROOM**

*Please inform waitstaff of any dietary requirements*