



head chef – Paul Derbali

b r e a d s

Garlic bread, toasted ciabatta with wild garlic & Italian parsley 4.50

Bruschetta fromage, brie cheese, roast pumpkin & artichoke drizzled with balsamic glaze on toasted ciabatta sprinkled with cracked pepper 9.90

Bruschetta al pomodoro, marinated roma tomato with olive oil, garlic and fresh basil topped with bocconcini, sea salt and cracked pepper on toasted ciabatta 7.90

Bruschetta al salmone, smoked salmon, capers, Spanish onion, sour cream and rocket topped with sea salt and cracked pepper on toasted ciabatta 9.90

e n t r e e s

Salt and pepper squid, lightly dusted squid with sea salt, cracked pepper, lemon herb flour served with basil and lemon aioli and salad 13.90/18.90

Coffin bay oysters

Natural ½ doz 9.90 1 doz 15.90

Kilpatrick, traditional sauce, double smoked bacon with a twist of lemon

½ doz 11.90 1 doz 17.90

Grazing platter, salt & pepper squid, fried risotto balls, smoked salmon wrapped on bread stick, dolmades, dips, kabana, cherry bocconcini, chilli & lemon olives, crusty bread

2 person platter 24.90 extra bread 2.00

Dips plate selection of three dips & chilli lemon olives with warmed Turkish bread 12.90

Golden fries, with rosemary sea salt served with basil lemon aioli 6.90

s a l a d s

Warm chicken salad, marinated grilled tenderloin chicken served on a bed of lettuce, cucumber, tomato, Spanish onion, olives & avocado with balsamic glaze drizzled with lemon dijon mayonnaise dressing 18.90

Caesar salad cos lettuce, shaved parmesan cheese, bacon, croutons, anchovies, poached egg with traditional caesar dressing 15.90

Warm lamb salad chargrilled backstrap served on mixed lettuce, roasted capsicum, cucumber, tomato and Spanish onion drizzled with seed mustard & sundried tomato dressing 18.90

s i d e s:

Garden salad with a vinaigrette dressing 5.90

Medley of seasonal vegetables with shaved parmesan cheese 5.90

m a i n s

Tasmanian salmon crusted oven baked, medium rare salmon portion in Cajun herbs & spices served on warm kipfler potatoes, rocket, cherry tomato & balsamic glaze salad topped with sun dried tomato & capsicum pesto 20.90

Barramundi, wild grilled barramundi fillet & lightly dusted salt & pepper squid served with lemon basil aioli, chips & salad 20.90

King George whiting, lightly dusted in lemon pepper flour, grilled or beer battered, served with lemon basil aioli, chips & salad 23.90

Bath fish & chips, hake fillets lightly dusted in lemon pepper flour, grilled or beer battered served with lemon basil aioli, chips & salad 17.90

Garlic prawns succulent Australian prawns sautéed in a white wine, garlic creamy sauce with fresh herbs served with jasmine rice 21.90

Tango Mango prawns, Australian prawns lightly coated in a mango sweet chilli sauce with sea salt and cracked pepper, served with basil aioli chips and salad 21.90

Pollo con pesto, marinated chicken breast fillet sautéed in creamy basil pesto sauce topped with shard prosciutto served with seasonal vegetables 19.90

Chicken parmigiana succulent crumbed chicken breast fillet topped with double smoked ham, napolitana sauce & melted mozzarella cheese served with chips & salad 17.90

Scallopini del giorno pan fried veal medallions sautéed in tomato beef glaze salsa topped with cheese, baby spinach & prosciutto served with seasonal vegetables 20.90

Lamb rosemary, pan seared marinated lamb fillet with red wine, rosemary & garlic, sautéed in caramelised onion & tomato marmalade sauce, served with creamy mashed potato 20.90

Cannelloni, pasta tubes filled with baby spinach and ricotta cheese, cooked in Napoli sauce and served with salad 17.90

Penne pollo con avocado, roasted chicken, swiss mushroom, avocado and pine nuts in a creamy sauce 19.90

Risotto marinara, prawns, scallops, mussels, baby octopus & calamari tossed in a basil & white wine cream sauce 19.90

Linguine con granchio, blue swimmer crab meat, chilli & garlic in a tomato ragu, fresh herbs & a dash of cream 17.90

Scotch fillet 300gram MSA

Marinated, chargrilled prime fillet cooked to your liking served with seasonal vegetables with a wild mushroom, pepper, Diane or gravy sauce 25.90

Kangaroo, marinated chargrilled strip loin cooked medium rare served on mashed potato and roasted shallots, topped with red currant and shiraz glaze 18.90

No individual billing

extra bread 2.00