

## TO START

Garlic Bread <b>V</b> .....	10.00
Cheesy Garlic Bread <b>V</b> .....	12.00
Natural Oysters (6) <b>GF</b> .....	30.00
<i>Served with lemon and lime wedges</i>	
Kilpatrick Oysters (6) <b>GF</b> .....	32.00
<i>Served with smoky bacon and BBQ sauce</i>	
Potato Crusted Oysters (6) .....	32.00
<i>Served with kelp and kewpie</i>	
Rockefeller Oysters (6) .....	32.00
<i>Served with spinach and parmesan</i>	
Dip Of The Day <b>V</b> .....	16.00
<i>Served with toasted garlic flatbread</i>	
Duck Spring Rolls (3) .....	19.00
<i>Served with Asian dipping sauce and coriander</i>	
Marinated Octopus .....	20.00
<i>Orange, vanilla, Spanish onion and salad</i>	
Prosciutto Wrapped Asparagus .....	18.00
<i>Served with truffle dressing</i>	
Wild Mushroom Arancini (3) .....	16.00
<i>Parmesan, cheese, herb, garlic and green oil</i>	
Scallops In Half Shell (6) .....	35.00
<i>Served with café de Paris butter, lemon zest and parsley</i>	
400G Prawn Bucket <b>GF</b> .....	35.00

## SIDES

Chips .....	12.00
Wedges .....	12.00
Roasted Duck Fat Potatoes .....	12.00
Broccolini .....	12.00
Greek Salad .....	12.00
Green Salad .....	12.00

# MAINS

220G Skewered Eye Fillet .....	44.00
<i>Served with roasted vegetables and Café de Paris butter</i>	
Angus Rib On The Bone .....	52.00
<i>Served with house made BBQ sauce and potato rosti</i>	
400G City Beef Rib Fillet .....	58.00
<i>Served with sage and duck fat red eye potatoes, greens and port wine sauce</i>	
Potato Gnocchi .....	29.00
<i>Served with cauliflower purée, roasted cauliflower, parmesan and herb crumbs</i>	
Braised Beef Cheek And Field Mushroom Parcel.....	35.00
<i>Served with sweet potato mash and red wine sauce</i>	
Stuffed Chicken Breast .....	35.00
<i>Filled with Moroccan dates, cranberries and onion served with ancient grain salad</i>	
Gulf Caught Barramundi .....	38.00
<i>Cooked in turmeric and coconut and served with a pumpkin, sweet potato, snow peas and red onion salad</i>	
Tempura Spanish Mackerel .....	36.00
<i>Served with apple, radish, rocket salad, grilled lime and lemon yoghurt</i>	
Seafood Platter for 2 .....	180.00
<i>Kilpatrick (2), natural (2) and crumbed oysters (2), salt and pepper squid, octopus, tempura mackerel, baked barramundi, scallops (2), garlic prawn cigars and cold prawns (6), served with salad and chips</i>	

# DESSERTS

Tiramisu <b>V</b> .....	20.00
Sticky Date Pudding <b>V</b> .....	20.00
<i>Served with ice cream</i>	
Deconstructed Chocolate Cake <b>V</b> .....	20.00
<i>Served with mascarpone cheese</i>	
Cheese Platter <b>V</b> .....	20.00
<i>Cheddar and brie cheese and crackers</i>	

**V** Vegetarian | **GF** Gluten Free

Please advise staff of any food allergies or intolerances you may have. Although all care is taken when catering for special dietary requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi, lupin and dairy products.