

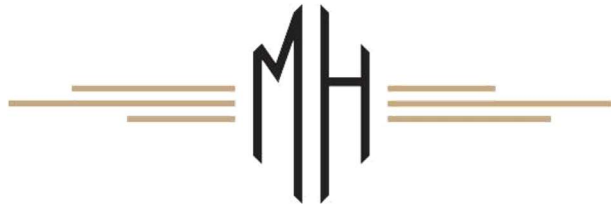


## entrees

oysters natural served with a red wine and shallot dressing	24 / 44
oyster kilpatrick	28 / 52
oyster shooters – bloody mary	28 / 52
oyster tasting plate – all of the above	28 / 52
soup of the day - please ask your waiter	18
salt & pepper calamari served on a wild rocket and parmesan salad	16 / 28
salt & pepper prawns with garlic aioli and a hint of chilli	18 / 32
pork bao – crispy pork belly in a chinese steamed bun	15
deep-fried soft shell crab, asian slaw, avocado salsa and kewpie mayonnaise	20
vegan spinach falafel with babaganoush (vegan)	16
braised beef croquettes (3), rocket, grana padano and a curry mayonnaise	18
chicken souvlaki skewers, homemade pita, greek salad, tzatziki (3 skewers)	20
wild mushroom risotto, crème fraîche and grana padano (v)	22 / 34

## mains

beer battered fish and chips served with our daily salad	30
chicken parmigiana – served with a simple salad and shoestring fries	28
pork and fennel sausages, pomme purée and an onion gravy	32
fettucine with a slow braised beef ragout, guanciale ( <i>cured pork cheek</i> ) and grana padano	36
red pepper curry, daikon, fresh tomato, mustard greens and crispy curry leaves, served with basmati rice (vegan)	28
- with chicken add \$6, with market fish add \$8	
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	28
crispy skin pork belly, celeriac purée, braised red cabbage, pineapple chutney, vermouth reduction	36
fish of the day – please ask your waiter	39
moroccan kumara lamb tagine, served with couscous, zucchini and chickpeas	36
chargrilled jamaican jerk chicken maryland, spiced rice and avocado salsa	34



## steaks

six week aged black angus porterhouse (300g) 46

six week aged eye fillet (250g) 48

*porterhouse and eye fillet steaks are served with shoestring fries, salad and herbed butter*  
**with your choice of sauces: red wine, mushroom, peppercorn or blue cheese**

fillet mignon wrapped with bacon (250g), mozzarella mash,  
wilted spinach and wild mushroom duxelle 50

## steak for two to share:

chateaubriand – 600 grams of eye fillet with green beans, creamy mash potato,  
baked field mushrooms, onion rings, red wine jus 110

**veal schnitzel** – 250 gram veal schnitzel with sauerkraut, pickled potato salad 44

## sides

daily salad 9

shoestring fries with garlic aioli 10

green beans, broccoli and flaked almonds 12

baked field mushrooms 12

fried onion rings 10

creamy mozzarella mash 10

## kids

spaghetti with napoli sauce 14

mini fish and chips 18

chicken goujons with chips and salad 14

mini porterhouse with chips and salad 20



## desserts:

traditional crème brûlée	16
sticky toffee pudding with butterscotch sauce and vanilla ice cream	16
dessert of the week - please ask your waiter	16
affogato – vanilla ice cream, espresso and your choice of: <i>frangelico, tia maria, baileys, kahlua or pedro ximenez</i>	16
chocolate pudding with toasted pistachio nuts, vanilla bean ice cream and orange caramel	16
<b>artisan cheese board</b> – served with crackers, quince paste and fruit	30
<ul style="list-style-type: none"><li>• <b>hard cheese</b> – aged cheddar (gippsland, victoria)</li><li>• <b>soft cheese</b> – triple cream brie (france)</li><li>• <b>blue cheese</b> – roquefort (france)</li></ul>	