

# Entrée

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|--|---------------------|
| <b>1. Cob Loaf</b>   | <b>\$9</b>          |
| Stone baked cob loaf with smoked paprika and confit garlic butter                                |                     |
| <b>2. Oysters</b>  | <b>½ Dozen \$19</b> |
| - Natural  | <b>Dozen \$35</b>   |
| - Kilpatrick   |                     |
| <b>3. Canadian Clearwater Scallops</b>   | <b>\$25</b>         |
| Pan fried scallops with sundried tomatoes, olive oil, fried chorizo and served with citrus salad |                     |
| <b>4. King Prawn Bruschetta</b>  | <b>\$25</b>         |
| Toasted sourdough with a fresh avocado salsa, topped with king prawns                            |                     |
| <b>5. Duck Croquette</b>   | <b>\$19</b>         |
| House made croquettes with passionfruit aioli  |                     |
| <b>6. Pumpkin Spinach and Goats Feta Arancini</b>  | <b>\$18</b>         |
| With local leaf salad and roasted red pepper aioli   |                     |
| <b>7. Marinated Pork Belly</b>   | <b>\$23</b>         |
| Local pork belly marinated with asian flavours, drizzled with red wine jus                       |                     |

**All Entrées can be ordered as Main Courses**

**Most meals can be altered slightly to suit  
the Celiac or Gluten Free Diet**

# Mains

- 1. 220g Eye Fillet** **\$48**  
Served with house made sweet potato and caramelised onion tart, roasted baby beets, sauteed spinach and red wine jus
- 2. Lamb Rack** **\$45**  
Pistachio crusted rack of lamb, pea puree potato d'affinois, grilled asparagus red wine jus and beetroot chips
- 3. 300g Scotch Fillet** **\$42**  
Grilled to your liking with chips, salad with house made dressing and your choice of sauce
- 4. Butter Chicken** **\$32**  
House made butter chicken with spiced rice, papadum, rotti bread and salad
- 5. Oven Baked Chicken Breast** **\$37**  
With pumpkin puree honey roasted dutch carrots, greens, potato d'affinois and mustard sauce
- 6. Beef Cheek Ragu** **\$33**  
8 hour slow cooked beef cheeks tossed through a rich house made ragu served on a bed of perfectly cooked house made potato gnocchi
- 7. Prawn and Prosciutto Fettuccine** **\$35**  
Pan fried prawns, sun dried tomatoes, fresh basil prosciutto tossed through a garlic infused olive oil and grannapdana
- 8. Ocean Trout** **\$36**  
Pan Fried fresh ocean trout with pea puree, roasted kipfler potatoes, steamed greens and lemon burnt butter sauce
- 9. Pork and Pine Nut Risotto** **\$38**  
Roasted pork pisces pumpkin fennel with toasted pine nuts

## Sides \$9 each

- **Roasted pumpkin, goats cheese and baby spinach wild rocket salad**
- **Bowl of freshly steamed vegetables**
- **Loaded Fries**  
Golden fries with parmesan and herbs with a side aioli
- **House Salad**  
Fresh local leaf salad, papple walnuts, currents with house made dressing

# *Desserts*

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|--|-------------|-------------|
| <b>1. Cheese Board</b>   | <b>\$28</b> | <b>\$15</b> |
| Selection of gourmet cheese fig, an walnut rolarda quince paste with lorche crackers and fruit           |             |             |
| <b>2. Apple Tart</b>   |             | <b>\$15</b> |
| Puff pastry topped with caramelised local apples with vanilla bean ice cream                             |             |             |
| <b>3. Chocolate Fondant</b>  |             | <b>\$15</b> |
| Chocolate fondant with salted caramel center served with mix berry compote and vanilla bean ice cream    |             |             |
| <b>4. Strawberry Panna Cotta</b>   |             | <b>\$15</b> |
| Strawberry liquor panna cotta, fresh strawberries with strawberry granita and freeze dried strawberries  |             |             |
| <b>5. Caramelised Banana</b>   |             | <b>\$15</b> |
| Caramelised banana butter scotch sauce, candied walnuts with almond crumble and salted caramel ice cream |             |             |
| <b>6. Cream Brulee</b>   |             | <b>\$15</b> |
| White chocolate and mango brulee, candied pistachio and vanilla bean ice cream                           |             |             |
| <b>7. Apple and Rhubarb Crumble</b>  |             |             |
| Apple and rhubarb crumble with vanilla bean ice cream  |             |             |

**A surcharge will apply for celebration cake**

**Due to health regulations,**

**uneaten food cannot be taken home**