



**Entrée & share plates:**

Warm garlic and herb ciabatta loaf				\$ 5.50
Soup of the day				\$ 7.50
Trio of dips with warm breads (g)				\$14.50
Shoestring fries with aioli (g)				\$ 7.50
Crispy potato wedges with rosemary salt, sour cream and sweet chilli				\$ 8.00
Coffin Bay Oysters- Natural (g)	½ dozen	\$13.00	1 dozen	\$23.00
Kilpatrick	½ dozen	\$15.00	1 dozen	\$25.00
Arancini – risotto balls with wild mushroom, marscapone, and romesco sauce				\$14.50
Salt and pepper baby calamari with lemon, rocket and aioli (g)				\$15.00
Seared chilli prawn & calamari salad w/ vermicelli noodles, tomato, cucumber, & bean shoots				\$16.50

**Mains:**

Prawn and chorizo linguine with chilli, garlic, tomato, olive oil and pannagritta				\$25.50
Risotto of the day (g)				\$25.00
Beer battered Portland flake with shoestring fries, lemon and tartare sauce				\$21.50
Fish of the day (g)				\$28.50
Aged Black Angus sirloin with café de Paris butter, hand cut chips, and greens (g)				\$33.50
Macadamia and herb crumbed chicken breast with parmesan mash, braised bacon and red cabbage, and a chilli fruit relish				\$27.50
Greek style marinated lamb rump with garlic crushed potatoes, slow roasted tomatoes, flat bread and tzatiki				\$26.50
Madras beef curry served with steamed rice, tomato kusundi and warm Turkish bread				\$23.50
House-made gnocchi with chicken, semi dried tomatoes, spinach, pine-nuts, garlic and cream				\$24.50

**Kids Menu: (with an ice-cream) all \$9.00**

Sausages & fries	Mini steak with fries
Chicken schnitzel & fries	Battered fish & fries

**Desserts:**

Selection of cakes from the cabinet	\$8.50
Sticky date pudding with butterscotch sauce	\$9.50
Vanilla panna cotta with strawberry compote(g)	\$9.50
Double chocolate brownie with vanilla ice-cream, toffee and raspberry coulis	\$9.50