



Dinner

5.30PM Onwards Tuesday - Saturday

Breads

Garlic & Parmesan Bread		9
Toasted Ciabatta Bread – w/ dukkha, balsamic reduction, EVOO		8

Oysters (GF)

Natural w lemon, mignonette	Six	21
Kilpatrick	Nine	32
Panko w/ Sweet Chilli	Twelve	42

To Start

Soup Of The Day – see wait staff		12
Mushroom & Herb Arancini (V) – trio of mushroom and herb arancini w/ garlic aioli		14
Sashimi Plate (GF) – sashimi tuna, house smoked salmon, condiments		22
Cooked Local Prawns (GF) – cocktail sauce & lemon		22
Half Shell Scallops (6) (GF) – chilli & garlic butter		24
Calamari Salad – crispy asian slaw, fried noodles, nam jim aioli, lemon		22

Mains

Tempura Battered Coral Trout – chips, garden salad, tartare, lemon		24
Chicken Schnitzel – chips, garden salad, gravy		24
Confit Duck Curry (GF) – confit duck leg, thai coconut yellow curry sauce, caramelised pumpkin, steamed jasmine rice, toasted peanuts, fried onion		32
Vegan Available (GF) –		28
Sesame Crusted Tuna (GF) – soba noodles, chilli miso broth, wakame, snow peas, fennel, cucumber, radish salad, pickled ginger		34
Crispy Skinned Barramundi (GF) – cauliflower cream, salsa verde, lemon gel, rocket, wakame salad		34
Spicy Seafood Jambalaya (GF) – tiger prawns, scallops, black lip mussels, reef fish & chorizo with steamed jasmine rice		34
Beef Cheeks – slow cooked beef cheeks, cream potatoes, Moroccan spiced carrots, greens, jus		34
Pork Belly - twice cooked pork belly, seared scallops, potato mash, granny smith apple puree, apple gel, Dutch carrots, greens, jus		36
Cold Seafood Plate for 2 (GF) – local cooked tiger prawns, natural oysters with morton bay bugs, blue swimmer crab, mussels, sashimi tuna, house smoked salmon cocktail sauce, lemon & salad		80

Sides

Fries – aioli, tomato sauce		8
Mashed Potato (V) (GF)		8
Garden Salad – (V) (GF) mixed lettuce, cucumber, tomato, spanish onion		8
Market Vegetables – (V) (GF)		10

Public holidays surcharge will be 15%. Please let our staff know if you have any dietary requirements