

Breads

Garlic		\$ 8.00		
Cheese		\$ 8.00		
Bruschette	1	\$ 9.50		
Oysters	- Natural ½ Doz. - Natural Doz.	\$ 16.00 \$ 24.00		
	 Kilpatrick ½ Doz. Kilpatrick Doz. 	\$ 18.50 \$ 29.00		
Entrée				
Soup of the day		\$ 9.50		
Duck spring rolls served with a mixed garden salad & soy chilli dipping sauce		\$ 14.00		
Mushroom & parmesan Arancini served with chilli & tomato chutney		\$ 12.00		
Honey Soy Chicken served with jasmine rice L avocado salsa Warm Thai beef Salad				
Thai Warm Beef Salad				



Mains

Seared Sesame coated Atlantic salmon served with niciouse salad L finished with lemon L dill buerre blanc	\$ 27.00
Seafood plate – garlic prawns, crumbed calamari, grilled L battered whiting, grilled mussels and served with chips, salad, tartare L lemon	\$ 30.00
saua, tartare & temon	
Roast of the day- succulent slices of roast served with mash potato, vegetable medley Crich brown gravy	\$ 19.50
Chicken carbonara- slices of chicken with shards of bacon wushroom all cooked in a creamy garlic white wine sauce	\$ 24.00
Vegetable lasagne layered with roasted eggplant, capsicum, zucchini, spinach, Napoli sauce and topped with a creamy béchamel sauce	\$ 23.00
Artesian Chicken breast stuffed with capsicum pesto served With sweet potato & leek galette, baby carrot & Napoli sauce	\$ 27.50



Mains Continued

Twice cooked pork belly served with mash potato, braised cabbage Caramalised apple & rich plum & red wine sauce	\$ 27.00
Marinated Lamb rump served with thyme I sweet potato mash, broccolini I drizzled with a red wine I mint jus	\$ 28.00
Steaks – Sirloin – 250 g	\$ 30.00
Rump - 250 g	\$ 29.00
Scotch 300g	\$ 32.00

All steaks are served with chips $\mathcal L$ salad or mash $\mathcal L$ seasonal vegetables $\mathcal L$ your choice of sauce listed below.

Sauces

Gravy, Pepper, Diane, Mushroom, Garlic cream