

ENTRÉES

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| GARLIC CHEESE BREAD | 7 8 9 |
| BRUSCHETTA Toasted Italian ciabatta, parmesan, basil, mozzarella & tomato | 12 14 16 |
| OYSTERS NATURAL 7 OYSTERS NATURAL 10 | 18 20 22 25 27 28 |
| OYSTERS KILPATRICK 7 OYSTERS KILPATRICK 10 Bacon, Worcestershire, garlic & tomato | 19 21 23 26 28 29 |
| OYSTERS ROCKET 7 OYSTERS ROCKET 10 Rocket cream sauce & parmesan | 19 21 23 26 28 29 |
| TEMPURA GARLIC PRAWNS Soba noodle salad & wasabi mayo | 16 18 20 |
| FENNEL & OREGANO DUSTED SQUID Garden salad & harissa mayo | 17 19 21 |
| CRUMBED CRAB & SWEETCORN CAKE Spring pea puree & roasted red pepper coulis | 22 24 26 |
| LOCAL SEAFOOD CHOWDER With crusty bread | 16 17 18 |
| STEAMED BLACK MUSSELS Tomato, chilli & saffron broth, crusty bread | 18 20 21 |

MAINS

These mains served with your choice of two sides: fries, sweet potato fries, creamy mash, greens or salad

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| FISH MONGERS FILLET OF THE DAY Pan seared or oven baked | 29 31 33 |
| ALE BATTERED BARRAMUNDI | 22 24 26 |
| DUKKAH-SPICED ATLANTIC SALMON Pan seared or oven baked | 29 31 33 |
| GRILLED WHOLE SOLE | 22 24 26 |
| DRIED AGED WAGYU BEEF RUMP 200G Diane, mushroom or pepper sauce | 30 32 34 |
| PASTURE FED RIBEYE 300G Diane, mushroom or pepper sauce | 35 37 39 |
| GRAIN FED BEEF TENDERLOIN With garlic cream prawns | 33 35 37 |

CHEF'S CREATIONS

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| CHORIZO, HALOUMI & SMOKED PAPRIKA PRAWN SKEWERS Lemon thyme risotto cake & citrus butter sauce | 24 26 28 |
| SEAFOOD RISOTTO Prawns, mussels, fish, squid & saffron | 26 28 30 |
| PISTACHIO HERB-CRUSTED LAMB RACK Creamy mash, sautéed greens & rosemary mustard jus | 44 45 47 |
| CHICKEN LINGUINE PASTA Roasted field mushroom, blistered cherry tomatoes, fresh herbs & cream | 20 22 24 |
| DESSERTS | 11 13 15 |
| BLISS AFFOGATO Vanilla bean ice cream, liqueur of choice & espresso | |
| NEW YORK CHEESECAKE Blueberry caramel & double cream | |
| LEMON PASSIONFRUIT TART Rosemary tuille & torched meringue | |
| WARM CHOCOLATE FUDGE BROWNIE Vanilla bean ice cream & white chocolate lavender sauce | |
| COCONUT CRÈME BRÛLÉE With wattleseed rhubarb compote | |



ADVANTAGE PLUS = DISCOUNTED MEALS

ASK OUR FRIENDLY STAFF HOW YOU CAN EARN ADVANTAGE PLUS OFFERS AT YOUR FAVOURITE CLUB.
PRESENT YOUR VOUCHER HERE TO RECEIVE ADVANTAGE PLUS PRICING.