

ENTRÉES

pricing: **member**/visitor

m/v

GARLIC CHEESE HERB BREAD

8/10

BRUSCHETTA

Smoky eggplant, blistered heirloom tomatoes, honey balsamic beets, goat feta

16/18

OYSTERS *(min 3 per order)*

5.5ea

NATURAL

Lemon



KILPATRICK

*Worcestershire,
bacon, garlic, tomato*



ROCKET

*Cream, rocket,
garlic, parmesan*

SUMAC SALT & PEPPER SQUID

Roasted chickpea, rocket & citrus salad, garlic mayo

18/20

SMOKED PORK BELLY

Crisp pickled vegetables, caramelised balsamic soy reduction

22/25

LOCAL SEAFOOD CHOWDER

With crusty bread

18/20

CAESAR SALAD

Fresh baby cos, shaved parmesan, bacon, egg, garlic croutons

22/25

MAINS

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

ALE BATTERED BARRAMUNDI

31/34

FISH MONGER'S FILLET OF THE DAY

39/42

ZA'ATAR SPICED SALMON

Pan-seared or oven-baked

46/49

GRAIN FED BEEF TENDERLOIN

With garlic cream prawns

42/45

FENNEL & SAGE SPICED PORK CUTLET 300G

Diane, pepper or mushroom sauce

38/41

DRIED AGED WAGYU BEEF RUMP 250G

Diane, pepper or mushroom sauce

43/46

DESSERTS

15/17

BLISS AFFOGATO

*New Zealand Natural ice-cream,
liqueur of your choice*

ITALIAN TIRAMISU CAKE

Macadamia ice-cream, espresso anglaise