

start

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| freshly shucked oysters (price per oyster) | natural with lemon (g) | 3.5 |
| | cucumber sorbet (g) | 3.5 |
| | kilpatrick | 4.0 |
| toasted turkish bread (v) | | 4.0 |
| marinated mixed olives (v) | | 6.0 |
| house made dips with turkish bread (v) | | 10.0 |
| chicken liver parfait with poached quince, pistachio crumble and brioche | | 15.0 |
| grilled pear salad with buffalo mozzarella, serrano ham, walnuts and aged balsamic (g) | | 16.5 |
| ricotta fritters with saffron cauliflower, raisins, pine nuts and pecorino (v) | | 16.5 |
| salt and pepper soft shell crab with baby fennel, ruby red grapefruit and aioli (g) | | 17.5 |
| cured king salmon with baby beets, radish, apple and horseradish cream (g) | | 18.0 |
| seafood tasting plate - chef's selection of fresh seafood | | 39.0 |

main

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| beer battered fish and chips with citrus pink peppercorn tartare | | 24.5 |
| local forest mushroom risotto with flat leaf parsley and truffle baked ricotta (g) | | 25.5 |
| bbq chicken maryland with pancetta, jerusalem artichoke and crème fraiche (g) | | 26.0 |
| potato and black olive gnocchi with bug meat, prawn oil, chilli and tomatoes | | 26.5 |
| pan fried 'cone bay' barramundi with borlotti beans, broccolini and almonds (g) | | 27.0 |
| victorian lamb rump with french lentils, quinoa, sauce vierge and goats fetta (g) | | 30.0 |

sides

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| mixed leaf salad with cucumber, chives, shallots and apple cider vinaigrette (g,v) | | 7.0 |
| chips with tomato sauce (g,v) | | 8.5 |
| broccolini with smoked almonds, goats cheese and pumpkin seeds (g,v) | | 8.5 |

pizza

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| margherita, buffalo mozzarella, roma tomatoes and basil pesto (v) | | 16.5 |
| roasted pumpkin, baby spinach, goats cheese, pine nuts and fried sage (v) | | 17.0 |
| poached chicken, sweetcorn, green chilli and chipotle mayo | | 18.0 |
| italian pork sausage, caramelized onion, apple sauce and tallegio | | 19.0 |
| 12 hour lamb, beetroot, black olives, goats curd and salsa verde | | 19.5 |
| tiger prawns, peas, fennel, sumac, chilli and lemon | | 19.5 |

dessert

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| chef's selection of ice cream and sorbet | | 7.0 |
| chocolate crème brulee with almond praline and cherry sorbet (g) | | 11.0 |
| sticky fig pudding with date ice cream and gingerbread custard | | 11.0 |
| lemon cheesecake with passionfruit sorbet and poached rhubarb (g) | | 11.0 |
| affogato - espresso coffee, ice cream and your choice of baileys, cointreau or kahlua | | 13.0 |
| cheese of the day with chutney, fruit and lavosh | | 15.0 |