

Sticks Lunch & Dinner

Ciabatta Bread	chick pea puree ▪ dukkah ▪ olive oil	7.0	
		ENTREE	MAIN
Oysters*	natural ▪ red wine vinaigrette	17.0	27.0
	tempura ▪ lemon myrtle & mountain pepper aioli	18.0	28.0
	kilpatrick	19.0	29.0
Buffalo Fetta & Roma Tomato Salad*	garlic oil ▪ aged balsamic	10.0	
Grilled Quail	panzanella salad ▪ rocket aioli ▪ crisp pancetta	17.0	25.0
Vegetarian Roulade*	goats cheese ▪ eggplant ▪ capsicum ▪ warm cherry tomato & olive salad	16.0	23.0
Cavatelli Pasta	beef cheek ragout ▪ parmigiano reggiano ▪ vanilla shallot	16.0	23.0
Macadamia & Coconut Prawns	sweet chilli jam ▪ papaya ▪ chilli ▪ bean sprouts	18.5	29.0
Szechuan Spiced Scallops*	pickled ginger & beetroot vinaigrette ▪ wilted tat soi	19.5	32.0
Black Mussels	saffron tomato & chive broth ▪ crème fraiche ▪ cheese bread	18.0	26.0
Crab & Leek Risotto*	goats cheese ▪ asparagus & herb salad	18.5	29.0
Thai Yellow Seafood Curry	basmati rice ▪ green papaya & coconut salad		26.0
Fish of The Day	beer battered ▪ salad ▪ french fries		26.0
	grilled ▪ tumeric potatoes ▪ endive marmellata ▪ saffron vinaigrette *		29.0
Atlantic Salmon	fried soft shell crab ▪ squid ink & cucumber linguine ▪ bush lemon mayonnaise		27.5
Duck Twice Cooked*	sweet potato ▪ asian greens ▪ ginger red cabbage ▪ orange glaze		28.0
Grilled Red Wine Spatchcock*	broccolini ▪ braised leek mash ▪ lemon thyme jus		27.5
Kangaroo Loin*	chorizo & cannellini bean cassoulet ▪ grilled pears ▪ wild rocket ▪ wild lime		26.5
June Lamb Rump*	goats cheese polenta ▪ minted eggplant salad ▪ cardamon jus		30.0
Jindalee Sirloin	grilled asparagus ▪ potato & cheddar quiche ▪ béarnaise sauce		30.0
Grain Fed Eye Fillet	dukkah spice ▪ chickpea & potato mash ▪ red wine jus		33.0
Rib on the Bone	horseradish mash ▪ onion rings ▪ smoked tomato relish ▪ red wine jus		36.0
Tasting Plate for Two	please ask your server		60.0
Sides			
	butter mash ▪ french fries ▪ buttered vegetables	5.5	
	garden salad ▪ sautéed field mushrooms ▪ almond broccolini	6.5	

(*Gluten free option)



