



lunch

entrees

	¼ doz	½ doz
oysters freshly shucked to order		
natural (GF,LF)	12	22
kilpatrick (GF,LF)	14	24
garlic & herb focaccia bread		13
thai fish cakes, lime & chilli caramel, lemon (LF)		19
charred asparagus, tomato & caper salsa, fetta, dressed roquette (V,GF)		17.5
duck & orange pate, lavosh, chives, pickled carrot		18.5
pumpkin & fetta arancini, soy roasted pumpkin seeds, confit garlic aioli (V)		16
"chicken caesar" – confit chicken, white anchovies, butter lettuce, crispy prosciutto, poached quail egg, traditional dressing (GF)		18.5
fried local squid, radish & cucumber salad, balsamic reduction (GF,LF)		18.5

mains

pork tenderloin, herb crust, apple compote, carrot gel, baby heirloom carrots	33
charred 4point lamb rack, spring veg ratatouille, jus (GF,LF)	38
butchers cut beef – sautéed brocolini, skordalia, jus (GF)	market price
pan roasted clams – white wine butter sauce, edamame beans, pea puree, pannagratta	32.5
pasta crudo – tomato pesto, rocket, linguine, olives (V,LF)	26.5
quinoa & barley salad – pomegranate, dried cherry tomatoes, mixed baby herbs (V,LF)	24.5
brined & roasted chicken breast, citrus & watercress salad, chardonnay glaze (GF,LF)	34
beer battered flat head tails, steak fries, garden salad, tartare sauce	22.5
chicken and mushroom dumplings, leaf salad	18.5

pizzas

smoked ham, pineapple, napoli, mozzarella cheese	22.5
gourmet margarita – cherry tomato, fresh basil mozzarella cheese (V)	19.5
silverwater bbq bourbon meatlovers – salami, smoked ham, confit chicken, spanish onion, mozzarella cheese	24.5

sides

beer battered fries (V,LF)	9
brocolini, garlic, shaved almonds (V,GF,LF)	9
smashed & fried chats, rosemary salt (V,GF,LF)	9
dressed garden leaf salad (V,GF,LF)	9
raw beetroot, fetta & roquette salad (V,GF)	9