



## Entrée's

Skewered Kangaroo fillet marinated in Moroccan spices and  
incrusted with almond and macadamia nuts 25.8

Quick pan fried garlic prawns on couscous in a roasted  
parmesan cheese basket 23.6

Oysters natural served with lemon wedges

1 doz 29.5 1/2 doz 18.5

Oysters Kilpatrick style with a julienne of bacon and

Worcestershire sauce reduction

1 doz 29.8 1/2 doz 18.8

Tempura battered oysters with  
Cantonese style chili plum sauce

1 doz 29.8 1/2 doz 18.8

*or oysters three ways*

*4 of each of the above 32.8*



### Bread

Crispy baked cobs served with garlic and herb butter

small 4.5 large 6.5

### Main Fare

Chicken breast fillet wrapped in prosciutto and pocketed with feta cheese topped with a thyme and mushrooms garlic

cream reduction 35.8

Baked Barramundi fillets

with field mushrooms and leek 35.9

Mint crusted lamb rump with a shiraz demi glaze 36.8

Grilled Veal cutlets with Ambra Marsala

and cream au jus 37.5

*all meals served with a vegetable accompaniment*



Certified Australian Angus Beef Steaks  
(Our Chef, Brendon Heath considers  
this to be the best beef available in Australia)  
Rib eye on the bone (aka scotch fillet with bone in)  
400-450g 39.7

add the following:-

Three pepper sauce 2.8

Field mushroom sauce 2.8

Blue vein cheese and vodka sauce 3.7

or

top with pan seared garlic prawns 7.6 extra

*all meals served with a vegetable accompaniment*

*add salad 6.6 add bowl of fries 6.9*



## Dessert

Orange and almond flourless cake  
with a passionfruit & orange coulis 11.9

Chocolate and Macadamia bread and butter pudding  
with a vanilla bean Anglaise 11.6

Fig and Almond Friand  
with a rich caramel sauce 11.8

Pear and walnut flourless cake  
with a chocolate ganache sauce 11.7