



Entrée's

Slow roasted duck with red current and Grand Marnier reduction
on wilted baby spinach 22.8

Quick pan fried garlic prawns on couscous in a roasted
parmesan cheese basket 21.6

Prosciutto, prawns and scallops in cream and chardonnay
roasted in a short crust tart 20.9

Oysters natural served with lemon wedges
1 doz 28.5 1/2 doz 16.5

Oysters Kilpatrick style with a julienne of bacon and
Worcestershire sauce reduction
1 doz 29.8 1/2 doz 17.8

Tempura battered oysters with
Cantonese style chili plum sauce
1 doz 29.8 1/2 doz 17.8

or oysters three ways
4 of each of the above 29.8

Bread

Crispy baked cobs served with garlic and herb butter
small 3.5 large 5.5



Main Fare

Chicken breast fillet pocketed with double smoked leg ham, baby spinach and Boccaccini cheese finished with a chardonnay cream reduction 29.5

Baked Barramundi fillets
with field mushroom and leek 28.9

Roasted rack of lamb filled with pesto butter
and finished with a shiraz reduction 29.8

Lamb shanks on potato mash with a
beef stock and red wine jus 35.7

Certified Australian Angus Beef Steaks
(Our Chef, Brendon Heath considers
this to be the best beef available in Australia)

Sirloin (aka porterhouse cut)
350-400g 34.3

Rib eye on the bone (aka scotch fillet with bone in)
400-450g 36.9

add the following:-

Three pepper sauce 2.8

Classic Dianne sauce 2.7

Field mushroom sauce 2.8

Blue vein cheese and vodka sauce 3.7

or

top with pan seared garlic prawns 5.6 extra

all meals served with a vegetable accompaniment



Dessert

all including the ice cream's made on the premises

Frozen tiramisu cake with berry coulis 8.9

Fig and almond friand with praline ice-cream and rich caramel sauce 8.7

Traditional scratch made cassata ice-cream with biscotti 8.6