



## STARTERS

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Garlic Bread	7
Fresh Sour Dough with Olive Oil & Balsamic Vinegar	7

## ENTREES

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Oysters			
Served	Natural		
	or with Chardonnay Vinaigrette and Chives		
	or Kilpatrick	Half Dozen	18
		Dozen	32
Soup of the Day			13
Mixed Mushroom pot pie with fresh sourdough			18
Seared Scallops with corn puree, chorizo and apple balsamic	GF		22
Braised Pork Ragout served with olives, snow peas and pappadelle pasta			22
Gnocchi served with prawn, roasted walnuts, sage and beurre noisette			22
Salt & pepper calamari salad served with shaved fennel, Watercress, blistered truss tomato finished with cabernet sauvignon citrus vinaigrette	GF		E 22 M 32

GF = Gluten Free  
 Corkage \$6.00 per bottle  
 10% Surcharge on Public Holidays  
 Salt & Pepper on request  
 Cakeage \$3 per person  
 Prices shown may be subject to change without notice  
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WINTER 2010



**Live Lobster and Mud Crab**

are available on request subject to availability  
(24 hours notice is required)

Market Price

**MAINS**

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Risotto with honey roasted pumpkin, peas and finished with toasted flaked almonds GF	28
Citrus battered Fish with salad and chips	29
Lamb Shanks with confit garlic mash, steamed broccoli and jus GF	29
Beef Eye Fillet with crushed kipfler potatoes, pesto Asparagus spears and pancetta dressing GF	35
Pan fried Barramundi with braised tomato and fennel, Asparagus spears and olive tapenade GF	35
Angus Aged Grain Fed 400 Gram Rib Eye on the bone with crispy eshallots, paris mash, asparagus and jus	39

**Two Course Seafood Indulgence (for two)**

**Chilled 1st Course GF**

Consisting of Sydney Rock Oysters, Fresh Prawns, Smoked Salmon, Moreton Bay Bug and cherry tomato salad

**Hot 2nd Course**

Baked whiting, BBQ King Prawns with Mussels in a Chilli, Garlic and Tomato Sauce; Grilled Moreton Bay Bug, char grilled baby octopus, Salt and Pepper Calamari and Chips

149

Mains continued overleaf

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**Chilled Seafood Indulgence GF**

**May be indulged by two as an entree**

Consisting of Sydney Rock Oysters, Fresh Prawns,  
Smoked Salmon, Moreton Bay Bug  
and cherry tomato salad

69

**Hot Seafood Indulgence**

**May be indulged by two as a main course**

Baked whiting, BBQ King Prawns with  
Mussels in a Chilli, Garlic and Tomato Sauce;  
Grilled Moreton Bay Bug, char grilled baby octopus,  
Salt and Pepper Calamari and Chips

89

**SOMETHING ON THE SIDE**

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Mixed leaf salad with verjuice dressing	8
Pear and roquette hazelnut salad	8
Steamed greens consisting of Broccolini, Asparagus and Sugar Snaps with Olive Oil and Lemon Juice	8
Greek Salad	14
Chips	6
Puréed Mash Potato	6
Tomato Sauce	2
Hot English Mustard	2
Dijon Mustard	2
Seeded Mustard	2
Mayonnaise	2

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## DESSERTS

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Chocolate and hazelnut steamed pudding with vanilla anglaise and chocolate gannache	16
Sticky date soufflé with butterscotch sauce and chantilly cream (please allow 15 minutes to prepare)	16
Caramelised Apple tarte tatin with ricotta honey ice cream	16
Lemon curd and stewed Ruhbarb Tart with chantilly cream	16
Selection Plate of the chef's favourite Australian cheeses	22
Affogato – vanilla ice cream presented in a Martini glass, espresso coffee & Frangelico liqueur	14

## DESSERT WINES

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Petersons Botrytis	<b>Glass 10</b> 375ml Bottle <b>36</b>
Louise Late Harvest Verdelho	500ml Bottle <b>38</b>
Kladis Angelique	<b>Glass 11</b> 375ml Bottle <b>44</b>
Blossom	375ml Bottle <b>44</b>
Noble Diamond Botrytis	<b>Glass 11</b> 375ml Bottle <b>44</b>

## PORT 60ml

Penfolds Club	<b>5</b>
Muscat	<b>5.5</b>
Galway Pipe	<b>7</b>
Grandfather	<b>16</b>

## COGNAC 30ml

Hennessy	<b>9</b>
Hennessy VSOP	<b>15</b>
Hennessy XO	<b>23</b>
Martell VSOP	<b>11</b>
Martel XO	<b>23</b>

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## **BEVERAGES**

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<b>Lemon, Lime and Bitters</b>	<b>5</b>
<b>Carbonated Soft Drinks</b> Cola, Diet Cola, Squash, Lemonade, Soda Dry Ginger, Tonic	<b>4</b>
<b>Sparkling Mineral Water</b>	<b>500ml 5.5</b> <b>1 Litre 9</b>
<b>Juices:</b> Orange, Cranberry, Pineapple, Apple, Guava, Tomato	<b>4.5</b>
<b>Coffee</b> Short Black, Flat White, Latte, Cappuccino, Mocha, Hot Chocolate,	<b>4</b>
Long Black, Mugacinho	<b>5</b>
<b>Tea</b> Earl Grey, Peppermint, Green Tea, Chamomile, English Breakfast, Lemon Ice Tea	<b>4</b>
<b>Liqueur Coffee</b> Mexican (Kahlua), Roman (Galliano), Jamaican (Tia Maria), Irish (Whiskey)	<b>9</b>
<b>Mochtails</b>	<b>8</b>

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