

ENTRÉES

pricing: member/visitor

m/v

OYSTERS (A) (min 3 per order)

5.5ea

NATURAL
Lemon

KILPATRICK
Worcestershire,
bacon, garlic, tomato

ROCKET
Cream, rocket,
garlic, parmesan

GARLIC CHEESE HERB BREAD

8/10

BRUSCHETTA (V)

16/18

Smoky eggplant, blistered heirloom tomatoes, honey balsamic beets, goat feta

VEGAN EGGPLANT ROLL (VGN)

Entrée 18/20

Pomegranate herb couscous, tahini, cashew pine nut pesto

Main 26/29

SUMAC SALT & PEPPER SQUID (I)(GF)

18/20

Roasted chickpea, rocket & citrus salad, garlic mayo

LOCAL SEAFOOD CHOWDER (M)

18/20

With crusty bread

SMOKED PORK BELLY

22/25

Crisp pickled vegetables, caramelised balsamic soy reduction

CAESAR SALAD

22/25

Fresh baby cos, shaved parmesan, bacon, egg, garlic croutons

SEARED SCALLOPS WITH SERRANO (I)(GF)

32/35

Smoked carrot puree and salsa verde

ALL DISHES: (GF) GLUTEN FREE, (V) VEGETARIAN, (VGN) VEGAN, (DF) DAIRY FREE
SEAFOOD: (A) AUSTRALIAN, (I) INTERNATIONAL, (M) MIX

MAINS

These mains served with your choice of two sides: fries, sweet potato fries, creamy mash, greens or salad

ALE BATTERED BARRAMUNDI (I)

31/34

SEAFOOD LINGUINE PASTA (M)

32/35

Clams, mussels, prawns, fish, squid with roasted romas, fresh herbs, confit garlic and Parmigiano Reggiano

FENNEL & SAGE SPICED PORK CUTLET 300G

38/41

CRISPY SKIN DUCK BREAST (GF)

38/41

Celeriac puree, plum compote, watercress, five spice jus
Diane, pepper or mushroom sauce

FISH MONGER'S FILLET OF THE DAY (A)

39/42

GRAIN FED BEEF TENDERLOIN (I)

42/45

With garlic cream prawns

BEEF FILLET (GF)

42/45

Asparagus, roasted fennel, potato puree, smoked garlic, thyme butter

DRIED AGED WAGYU BEEF RUMP 250G

43/46

Diane, pepper or mushroom sauce

ZA'ATAR SPICED SALMON (A)

46/49

Pan-seared or oven-baked

DESSERTS

15/17

BLISS AFFOGATO

Ice-cream, liqueur of your choice

ITALIAN TIRAMISU CAKE

Macadamia ice-cream, espresso anglaise

RICH CHOCOLATE TART

Salted toffee, citrus mascarpone cream toasted almonds

LEMON CHEESECAKE

Topped with caramelised figs