

D I N E M

BREADS

Garlic Turkish Loaf	\$7
Herb Turkish Loaf	\$7
Cheesy Garlic Turkish Loaf	\$9
Sweet Chilli and Cheese on Turkish Loaf	\$9

FRESH SYDNEY ROCK OYSTERS

	½ Doz	1 Doz
Natural w/ Lime Vinaigrette	\$20	\$37
Kilpatrick w/ Bacon and Worcestershire	\$24	\$42

ENTREE

Peach Caprese Salad w/ Buffalo Mozzarella, Balsamic Glaze & a drizzle of Basil Pesto	\$22
Seared Chilli Garlic Prawns w/ Stone Fruit Salsa & Chimichurri	\$25
Salt and Pepper Squid w/ Green Leaf Salad, Lime Aioli & Lemon	\$20
Mediterranean Grilled Octopus w/ Chorizo, Olives, Sun-dried Tomato, Potato, Citrus & Creamy Vinaigrette	\$25
Grilled Halloumi w/ Fresh Lemon	\$22

SALAD BOWLS

Greek Salad	\$12
Avocado Salad	\$12
Garden Salad	\$12

Add: Grilled Prawns \$10, Grilled Chicken \$6, Smoked Salmon \$8, Halloumi \$6

SCHNITZELS/BURGER

Aussie Beef Burger w/ House Made Beef Pattie, Grilled Bacon, Spanish Onion, Tomato, Cheese Beetroot, BBQ Sauce served with Chips	\$24
Chicken Schnitzel w/ Chips & Salad <i>Sauces: Pepper, Mushroom, Diane, Red Wine Jus or Gravy \$1.50</i>	\$25
Chicken Schnitzel, Bacon and Mushroom Sauce w/ Chips & Salad	\$28
Chicken Parmigiana w/ Garlic Basil Tomato Sauce, Grilled Mozzarella and Chips & Salad	\$28

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CHAR-GRILLED STEAKS

250g Fillet Mignon w/ Mash, Asparagus & Sautéed Mushroom	\$48
350G Scotch Fillet	\$48
300G New York Choice of Sides: Chips and Salad, Mash & Veg or Chips & Veg Sauces: Pepper, Mushroom, Diane, Red Wine Jus or Gravy \$1.50	\$35

MAINS

Dukkah Crusted Kangaroo Fillet w/ Roasted Beetroot, Sweet Potato, Persian Feta, Rocket Salad and Jus	\$35
Crispy Skinned Barramundi w/ Pumpkin Puree, Roasted Tomato, Asparagus & Chimichurri	\$36
Lemon Pepper Chicken Breast w/ Prawns, Paris Mash & Buttered Beans	\$34
Crispy Skin Pork Belly w/ Asian Peanut Salad with Sweet & Sour Dressing	\$35
Greek Mezze Plate w/ Greek Salad, Chicken Skewers, Grilled Halloumi, Marinated Mixed Olives, Pita Bread, Yoghurt Dressing & Beetroot Hummus	\$32
Linguine Marinara w/ Prawns, Bug, Squid, Salmon, Barra, Scallops & Mussels in a Garlic Basil Tomato Sauce, a touch of Chilli & Shaved Parmesan	\$38
Poke Bowl w/ Smoked Salmon, Edamame, Mixed Beans, Sweet Corn, Avocado, Cucumber, Carrot, Boiled Egg, Wakame, Roasted Sweet Potato, Brown Rice & Creamy Vinaigrette	\$30

DESSERTS

Crème Brulée W/ Glass Toffee Lid, Biscotti & Ice Cream	\$16
Baked Chocolate Fondant w/ Oozing Chocolate Lava, Ice Cream & Double Cream	\$16
Pistachio Cheesecake w/ Double Cream & Ice Cream	\$16
Strawberry Lemon Curd Meringue Roll w/ Coulis, Double Cream & Ice Cream	\$16