

Entrée

Garlic Bread 4pcs	8
Soup of the Day	11
<i>with Garlic Bread 1pc</i>	
Traditional Caesar Salad	11
<i>E/ Char - grilled Cajun Chicken +\$4</i>	
<i>E/ Garlic Prawns +\$6</i>	
<i>E/ Salt & Peppered Calamari +\$6</i>	
Fresh Premium Pacific Rock Oysters	
<i>Natural</i>	<i>1/2Doz 20 Doz 38</i>
<i>Kilpatrick</i>	<i>1/2Doz 22 Doz 40</i>
Salt & Pepper Calamari	18
<i>with Mango Salsa & Tartar Sauce</i>	
Deep - fried Camembert	18
<i>Kangaroo Island Double Cream Camembert Cheese with Curried Apple Salad & Quince Paste</i>	
Homemade Dill Cured Atlantic Salmon	
<i>Crab Meat & Avocado Timbale, with Peach Salad and Honey Mustard</i>	20
Baked Escargots (Snails) Provencale	20
<i>Served on Mashed Potato & Herbal Garlic Butter</i>	
Dill Cured Atlantic Salmon	22
<i>With Parma Ham & Melons Platter</i>	

Main Courses

- Pan Seared Corn - fed Chicken Scaloppine** **32**
*with Prawns, Avocado & Artichoke in Creamy Mushroom
Sauce, Served on Lyonnaise Potato*
- Slow Cooked Pork Belly Wellington** **36**
*Served with Green Beans, Roasted Pumpkin and Brandy
Prune Demi*
- Catch of the Day** **32**
- Pan Seared Jumbo Scallops & Tiger Prawns** **36**
*Served with Polenta Cake, Asparagus & Blood Orange
Butter Sauce*
- Char - grilled Hawaiian Pork Cutlet** **36**
*with Caramelized Pineapple, Macadamia Nut,
Taro Chips Salad, served with Spicy Apricot Chutney*
- Roasted South AUS Free Range Duck Breast** **36**
*With Ginger Glaze, served with Wild Rice Risotto,
Asian Greens and Sour cherry Jus*

Main Courses

Char - grilled 120 Days Grain - fed 42

Rib on the Bone

Served with Roasted Pumpkin,

Green Beans, With the Choices of

Peppercorn Sauce , Mushroom Sauce

or Shiraz Demi

Surf & Turf 44

Grilled Grain - fed Black Angus Eye Fillet 220g,

with Cheese Crust Tiger Prawns, served with Dauphine

Potato, Steamed Asparagus and Truffle Jus

Tasmania Spring Rack of Lamb 40

Roasted with Pistachio & Herbal Crumb,

Served with Garlic Mashed Potato, Ratatouille,

Smoked Tomato Chilli Jam & Red Wine Mint Sauce

Wild Rice and Forest Mushroom Risotto 28

With Onion, Pumpkin, Baby Spinach

and Grilled Haloumi

Homemade Desserts

Assorted Homemade Cakes **from \$4**
from Display

Traditional Tiramisu **13**
with Berries Compote

Lindt Dark Chocolate Molten Pudding **15**
(20 mins)
With Rhubarb & Strawberry Confit

Apple & Rhubarb Crumble (20 mins) **15**
Served with Vanilla Ice Cream

Honey & Candy Ginger Crème Brûlée **15**
Served with Homemade Pistachio Ice - cream
And Fresh Fruit Salad

Red Wine Poached Pear **16**
Served Gin Sabayon and Hazelnut Ice Cream

Fresh Fruit Platter **15**
With Cranberry Sorbet

Cheese Platter

Selections of Local & European Cheeses,
served with Seasonal Pairing Condiments

\$15/p.p.

Dessert Wine & Tawny

	<u>75ml gls</u>	<u>375ml bot</u>
Josef Chromy <i>Botrytis Riesling, Relbia Tas</i>	9.5	45
Cockburn, Porto <i>Special Reserved Port</i>	8 / 60ml	
Galway Pipe <i>Grand Tawny 12 y.o.</i>	12 / 60ml	
Saltram <i>Mr. Pickwick's Particular Tawny 12 y.o.</i>	12 / 60ml	
Penfolds <i>Grandfather Rare Tawny 15 y.o.</i>	15 / 60ml	