

Entrée

Garlic Bread

Traditional White Bread infused w/~ garlic butter

9.00

Pesto & Parmesan Baguette

Freshly baked baguette topped with fresh house made aubergine and roasted capsicum pesto topped with fresh parmesan cheese then oven baked

10.50

Soup of the Day

Please ask our wait staff for today's soup

Served w/~ a warm bread roll

12.00

Bloody Mary Oyster Shots g/f

Fresh shucked oysters served with a Bloody Mary dressing served in shot glasses

½ Doz 19.0/ One Doz 34.00

Oysters Kilpatrick g/f

Tangy Worcestershire sauce and crispy bacon - everyone's retro favourite

½ Doz 19.00/Doz 34.00

Sambal Udang g/f

Singapore style fresh Australian prawns in a mild coconut chilli sauce served on a bed of fluffy steamed rice

E - 22.00/M - 32.00

Lumpia Semarang

Chef's special recipe - deliciously plump Indonesian pork spring rolls

served w/- garden salad and mango salsa

18.00

Warm Pork Belly Salad g/f

Pork Belly marinated in Chinese BBQ sauce - tossed through a crisp garden salad, fresh grapes, roasted pine nuts and NanJim dressing

E - 18.00/M - 24.00

Salt and Pepper Squid

served on mesclun lettuce w/~ balsamic dressing & lime aioli

E - 18.50/M - 25.00

Mains

Pork Chop g/f

Grilled Pork Chop topped w/~ caramelised apple & red wine jus, served with fresh steamed vegetables w/~ chef's potato
32.50

Indonesian Laksa g/f

Traditional Indonesian rice noodle soup prepared with coconut milk - a delicate balance of sweet, sour, salty and spicy elements
Vegetable - 21.00 Chicken - 28.50 Seafood - 36.00

Pan Seared Barramundi & Citrus Risotto

Wild caught Australian Barra served w/~ a delicious garlic & creamy white wine sauce on a bed of fluffy citrus risotto, brocolini & toasted almonds
36.00

Seafood Parcel

Mexican style seafood veloute in a tortilla wrap served w/~ garden salad & cayenne pepper sauce
30.50

Duck Confit g/f

Succulent duck legs gently poached in orange juice, olive oil and Chinese five spice. Topped with orange & poppy seed sauce. Served w/~ steamed rice and fresh vegetables
34.50

Crispy Chicken Cui pi san dong ji g/f

Half Bird

Chinese style deep fried crispy skin chicken w/~ spicy sweet & sour sauce served on a bed of fluffy rice and steamed vegetables
32.00

Australian Lamb Shank g/f

Oven roasted slowly in a pottage of tomatoes, onions, red wine and fresh garden herbs served w/~ a red wine minted jus on a bed of creamy potato mash and steamed vegetables
32.00

Vegetarian Options

Arancini Balls

Vegetable & rice fillings lightly crumbed then deep fried until golden brown, served w/~ orange & poppy seed sauce and fresh garden salad
22.00

Quesadillas

Mexican style black beans, sweet potato, feta cheese in a tortilla wrap and served w/~ quesadilla sauce
23.50

Off The Grill

T-Bone (MSA)

400gm T-Bone, grilled to your liking w/~ a duo of pink & green peppercorn sauce
36.50

Butterfly Steak (MSA)

300gm Char grilled porterhouse steak, butterfly style grilled to your liking w/~ creamy garlic prawn topper
40.50

Beef Rib Eye (MSA)

400gm Succulent Rib eye on the bone grilled to your liking with a red wine jus
36.50

All meals served w/~ your choice of Creamy Potato Mash & Fresh Vegetable Medley or Fresh Garden Salad & Twice Cooked chips, except Barramundi.

Sides

Beer Battered Fries	8.00
Garden Salad	5.50
Steamed Vegetables	5.50

Desserts

Chocolate Lovers g/f

Warm house made gluten free chocolate mudcake served w/~ chocolate liquor sauce, vanilla ice cream and Chantilly cream
14.00

Sticky Date Pudding

Warm house made sticky date pudding served w/~ butterscotch sauce, vanilla ice cream and whipped cream
14.00

Mango Bombé Alaska

served w/~ Chantilly cream and passionfruit coulis
14.00

Raspberry Sorbet

Chef's special recipe frozen sorbet served w/~ a berry compoté
13.00

