



2 course \$43 Main & Dessert \$45 Entrée & main

3 Course \$56 Entrée, Main & Dessert

Starters

<i>Garlic & Herb Bread</i>	<i>8</i>
<i>House baked flat bread with freshly grated grano padano & sea salt</i>	
<i>Turkish Bread</i>	<i>8</i>
<i>Turkish bread with olive oil & balsamic vinegar</i>	
<i>Marinated Olives, Danish Fetta & Spicy Chorizo Platter</i>	<i>19</i>
<i>Trio of Dips with Turkish Bread</i>	<i>15</i>

Entrée (Choose three)

Coffin Bay Oysters served

Natural

Kilpatrick

Salt & Pepper Calamari

Lightly floured and fried calamari, potato skordalia & aged balsamic reduction with a delicate salad of wild rocket leaves, dressed with roasted garlic aioli

Slow Roasted Gorgonzola Stuffed Fig

Wrapped in Prosciutto with a rocket parmesan & balsamic roasted cherry tomato salad

Grilled Lamb Loin

Lemon peppered lamb loin grilled and served on rocket and nashipear salad with roasted cherry tomatoes & blood orange jus

Gnocchi Gorgonzola

House made ricotta gnocchi with gorgonzola sauce and crispy pancetta

Smoked Salmon Salad

With caper berries, red onion, roasted capsicum & lime vinaigrette



Main (Choose Three)

Chicken Breast

Danish fetta & pumpkin stuffed chicken breast with warm bean olive and roasted cherry tomato & prosciutto shards

Meredith Farm Lamb Rack

Honey ginger glazed and sesame seed crusted lamb rack with saffron mash potatoes and pan jus

Salmon Fillet

Pan seared Atlantic Salmon fillet accompanied by bell pepper & vine ripened tomato relish, sautéed Tiger prawns complete with a delicate salad of watercress.

Chicken Risotto

Chicken tenderloins, green peas, asparagus, fresh mint & sage, chilli and vegetable stock (also available as vegetarian option)

Seafood Linguini

Linguini tossed with assortment of mussels, pipies, calamari, prawns, scallops, scampi, shrimps & fresh fish, garlic, white wine, extra virgin olive oil and a hint of Chili

Mediterranean Vegetable Stack

Chargrilled eggplant, zucchini, capsicum, roma tomato, basil pesto & fresh parmesan

Roasted Pumpkin & Sweet Potato Tart

With caramilised onion and goats cheese served with rocket, fresh parmesan & balsamic apple reduction

SIDES 7.5

Roasted Baby Winter Vegetables with dukkah & extra virgin olive oil

Roasted Kifler Potatoes with sea salt & roasted Aioli

Assortment of vegetables

Saffron mash

Steak fries with garlic aioli

Rocket & Shaved Parmesan

Dessert (Choose two)

Belgium White Chocolate Mousse

With fresh raspberries

Star Anise & Cinnamon Poached Pear

With vanilla ice-cream

Soft Centered Chocolate Pudding

Soft centered chocolate pudding accompanied with vanilla ice cream