

starters

Selection of Bread and Dips	14.75
With spicy capsicum dip, tzatzaki and aged balsamic with olive oil	
Oven Baked Garlic Bread	7.5
Oven Baked Herb Bread	7.5
Antipasto and Dips	31.5
Chefs selection of cured meats, seafood, fruits, olives, breads and dips C & G	
Oysters <i>(an additional \$2 charge on Oysters Kilpatrick)</i>	16.5
Natural rock oysters on a bed of ice served with fresh lemon and lime C & G	<small>1/2 doz</small> 29 <small>dozen</small>
White Bait	14.75
Lightly fried white bait served with lemon and lime aioli	
Fish Cakes	14.75
Japanese crumbed salmon fishcakes with a sweet chilli and lime sauce	
Warm Calamari Salad	14.5
Warm calamari tossed through a summer salad served with a lemon and herb vinaigrette C & G	
Warm Lemon and Garlic Prawn Salad	14.75
Warm prawns served on a summer salad with a lemon and garlic vinaigrette C & G	
Soup of the day V	9.75
Thai Beef Salad	15.75
Medium rare beef strips served over assorted greens and soba noodles starter served with a rich Thai vinaigrette C & G	
Grilled Chicken Ceaser Salad	15.75
With boston and cos lettuce, anchovies, croutons, parmesan, crispy bacon and topped with a poached egg	
Potato, Chick Pea and Courgette Frites	11.75
Shredded courgettes formed into frites topped with a mint and cucumber yoghurt V	
Greek Salad	11.75
With boston lettuce, feta, olives, peppers and a lemon vinaigrette served with pita bread C, G & V	
Halloumi Salad	13.75
Grilled Halloumi salad with eggplant, rocket and tomato drizzled with an aged balsamic V	
Honey Roast Pumpkin and Pine Nut Salad	12.75
Honey roasted pumpkin with pine nuts and sun dried tomato over a sesame seed dressed salad V	

C = Celiac G = Gluten V = Vegetarian

Dishes marked with either a C or G can be prepared upon request

~ Some dishes may contain nuts or nut traces, please inform us regarding any allergies ~

seafood

Whole Snapper Whole Snapper served with coconut Thai rice and salad C & G	34.75
Whole Rainbow Trout Whole Rainbow Trout served with crushed potato and lemon and cherry tomato butter C & G	31.75
Prawn Fajita's Prawns served sizzling with flour tortillas, avocado, spicy salsa and sour cream C & G	26.75
Crab Linguini Crab meat, sunblushed tomato's and roasted red peppers served with a tomato infused olive oil over linguini pasta	27.5
Warm Lemon and Garlic Prawn Salad Warm prawns served on a summer salad with a lemon and garlic vinaigrette C & G	24.75
Fish Cakes Japanese crumbed salmon fishcakes with a sweet chilli sauce, served on a bed of salad	21.75
Barramundi Fillet Pan seared fillet with soba noodles, bok choy, coriander, and a shiitake mushroom broth C & G	26.5
Salmon Fillet Soy marinated fillet, served with sweet potato mash and bok choy C & G	26.5
Fish and Chips Fresh local market fish, fried in a Corona beer batter served with crispy diced chips and tartare sauce	22.75
Seafood Pasta Mussels, squid and prawns served with a cream or napoli sauce over linguini pasta	24.95
Seafood Risotto Italian style rice dish with prawns, mussels, calamari, and fresh fish	26.5
Warm Calamari Salad Warm calamari tossed through a summer salad served with a lemon and herb vinaigrette	21.75
steak <i>(additional surcharge \$1.50, mushroom or peppercorn sauce, \$2, 50 side salad)</i>	
Beef 'n Reef Your choice of steak cooked to your preference, served with grilled prawns and crispy chips C & G	34.5
Porterhouse 300 g Porterhouse steak cooked to your preference, served with crispy chips C & G	28.95
Scotch Fillet 300 g Scotch fillet cooked to your preference, served with crispy chips C & G	29.95
Steak Sandwich Fillet of steak in a lightly toasted bun, served with crispy chips, garlic aioli and garden salad	19.75

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mains

- Kangaroo and Pistachio Salad** 27.5
Medium rare medallions of kangaroo fillet encrusted with pistachio nuts and a garden salad served with sesame dressing **C & G**
- Duck Risotto** 27.5
Slow braised duck with sun blushed tomato, baby spinach, fresh herbs finished with a hint of parmesan cheese **G**
- Chicken Fajita's** 23.75
Chicken fillets served sizzling with flour tortillas, avocado, spicy salsa and sour cream **C & G**
- Beef Fajita's** 24.75
Flame grilled beef served sizzling with flour tortillas, avocado, spicy salsa and sour cream **C & G**
- Peking Duck Pancakes** 26.5
Roll your own pancakes, shredded duck, hoi sin, plumb sauce, spring onion, carrot and cucumber
- Chicken Nasi Goreng** 23.5
Malaysian fried rice with grilled chicken, finely chopped vegetables, chilli and fresh herbs
- Chicken and Bacon Tagliatelle** 22.75
Chicken served with a creamy bacon, mushroom and onion sauce, topped with parmesan cheese
- Grilled Chicken Ceaser Salad** 20.75
With boston and cos lettuce, anchovies, croutons, parmesan, crispy bacon and topped with a poached egg
- Thai Beef Salad** 23.5
Medium rare beef strips served over assorted greens and soba noodles served with a rich Thai vinaigrette **C & G**
- vegetarian**
- Vegetarian Nasi Goreng** 19.75
Malaysian fried rice tossed with finely chopped vegetables, chilli and fresh herbs **V**
- Vegetarian Fajita's** 20.75
Sizzling vegetables served with flour tortillas, avocado, spicy salsa and sour cream **V C & G**
- Potato, Chick Pea and Courgette Frites** 17.95
Shredded courgettes formed into frites topped with a mint and cucumber yoghurt **V**
- Greek Salad** 17.95
With boston lettuce, feta, olives, peppers and a lemon vinaigrette served with pita bread **V C & G**
- Halloumi Salad** 19.95
Grilled Halloumi salad with eggplant, rocket and tomato drizzled with an aged balsamic **V**
- Honey Roast Pumpkin and Pine Nut Salad** 17.95
Honey roasted pumpkin with pine nuts and sun dried tomato over a sesame seed dressed salad **V**
- Vegetarian Risotto** 20.95
Italian style rice dish, with seasoned garden vegetables topped with wild rocket and shaved parmesan cheese **V**

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