



Breads

Oven Baked 1/2 Batard - Filled with your choice of House-made Garlic & Cheese Butter or Herb & Cheese Butter \$5.50

Four Cheese Pizza - 9 Inch Pizza Base topped with House-made Garlic Butter and Four Cheese Blend \$9.50

Bruschetta - Char-Grilled Sourdough topped with Chef's Special Bruschetta Mix \$9

Entrées

SYDNEY ROCK OYSTERS

Natural 1/2 Doz \$20 Doz \$30

Kilpatrick 1/2 Doz \$22.50 Doz \$32.50

Bloody Mary 1/2 Doz \$22.50 Doz \$32.50

Seared Scallops - With Pea Puree, Bacon Crumbs & Blood Orange Dressing \$19.50

Jamaican Jerk Chicken Tacos - Served with Dry Slaw & Mango Salsa with House-made Tortilla \$17.50

Prawn & Avocado Salsa Stack - Finished with Coriander Pesto \$19.50

Summer Stone Fruit & Prosciutto Salad - served with Buffalo Mozzarella finished with a Mustard Vinaigrette \$17.50

Harissa Beef Skewers - with Tahini Slaw \$17.50



Petite Plates

Whole Oven Baked Batard - Filled with your choice of Garlic & Cheese Butter or Herb & Cheese Butter \$9.50

Arancini Balls - Chef's choice Arancini Balls served with Dipping Sauce \$17.50

Gourmet Margherita Pizza - 9 Inch Pizza Base Topped with Pesto, Cherry Tomatoes, Buffalo Mozzarella & Basil \$9.50

Loaded Potato Skins - with Crispy Bacon & Melted Three Cheeses \$9

Southern Style Chicken Tenders - Served with a House-made Ranch Dressing \$17.50

Share Platters

SERVES 2 - 3

Antipasto - Duo of Local High Valley Cheese, Local Aril Estate Marinated Olives, Char-Grilled Capsicum, Fresh Olive Tapenade, Cold Meats, Char-Grilled Bread, Lavosh Biscuits & Fresh Fruit \$40

Seafood - Salmon Fillet, Seared Scallops (2), Kilpatrick (2) and Natural (2) Sydney Rock Oysters & Garlic Pan-tossed Prawns (2), served with Green Salad & Bad Boy Chips \$40



Mains

Olive & Herb Crusted Lamb Rack - With a Roasted Pumpkin, Feta & Quinoa Salad \$32

Caramelized Lemongrass Salmon Fillet - Served with a Coconut Rice & Asian Greens \$30

Oven Baked Barramundi Fillet - Served with a Green Bean, Lemon, Ricotta & Almond Salad finished with a Beurre Blanc Sauce \$30

Cranberry, Pine Nut & Parsely Gremolata Chicken - Served with Char-Grilled Asparagus & Roasted Kipfler Potatoes \$27.50

Spiced Duck & Fig Salad - With a Spiced Asian Soy & Orange Dressing \$29.50

Pork Loin Cutlet - Served with Char-Grilled Maple Corn, Roasted Kipflers, finished with a Salsa Verde \$27.50



From the Grill

350 gram Free Range Grass Fed Scotch Fillet	\$38
400 gram Free Range Grass Fed Rump	\$32
450-500 gram Free Range Grass Fed Rib Eye	\$42
Local Gooree Park WAGYU Sirloin - Decadent Sirloin with Extensive Fat Marbling	\$55

Favourites

Mixed Grill - Local Beef Sausage, Bacon, Crumbed Lamb Cutlet, Steak & Egg	\$25
Crumbed Lamb Cutlets	\$24
House-made Crumbed Chicken Breast Schnitzel	\$22
House-made Crumbed Chicken Breast Schnitzel Parmigiana	\$23
Bangers and Mash - Local Beef Sausages served on a Creamy Mash topped with Caramelised Onion Gravy	\$21
Sauces - Pepper, Mushroom, Dianne, Gravy, Creamy Garlic, Red Wine Jus	\$2.50

ALL SERVED WITH YOUR CHOICE OF CHIPS OR CREAMY MASH, SALAD OR VEGETABLES

Sides Extra - - Beer Battered Bad Boy Chips; Creamy Mashed Potato; Steamed Vegetables; or Garden Salad	\$6
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