



## Breads

- Mini Cob Loaf** - Oven Baked Cob Loaf served with your choice of Butter  
Garlic, Herb or Sun-dried Tomato \$6.50
- Four Cheese Pizza** - 9 Inch Pizza Base topped with House-made Garlic  
Butter and Four Cheese Blend \$9.50
- Bruschetta** - Topped with Chef's Special Bruschetta Mix \$9.00

## Entrées

### SYDNEY ROCK OYSTERS

- Natural** 1/2 Doz \$20.00 Doz \$30.00
- Kilpatrick** 1/2 Doz \$22.50 Doz \$32.50
- Seared Scallops** - With a Creamy Basil Pesto Sauce \$19.50
- Garlic, Chilli, Soy and Lime Prawns** - Served on a Bed of Sticky Rice \$19.50
- Roasted Duck Breast** - With a Pomegranate and CousCous Salad \$19.50
- Buttermilk Tenders** - Tossed in a Szechuan Pepper and Maldon Salt  
Coating and served with a Chilli Mirin Dipping Sauce \$17.50
- Arancini Balls** - Chef's choice Arancini Balls served with Dipping Sauce \$17.50
- Mushroom and Haloumi Stack** - Served with Salsa Verde and Roast  
Capsicum Puree \$17.50



## Mains

**Feta & Herb Stuffed 3 Point Lamb Rack** - With Roasted Kipflers, Greens and finished with Charnwood Merlot and Cherry Jus \$34

**Oven Baked Salmon Fillet** - Served with Minted Pea Risotto and finished with a Lemon Butter \$30

**Oven Baked Barramundi Fillet** - Served with a Fennel and Potato Puree, Asparagus and Salsa Verde \$30

**Chicken Breast** - Served with Parsnip Puree, Dutch Carrots and Maple Bacon and finished with a Port and Blackberry Reduction \$27.50

**Slow Cooked Duck Ragout** - With a House-made Pappardelle Pasta \$29.50

**Cider and Chilli Twice Cooked Pork Belly** - Served with Apple Puree and Greens \$27.50

## Sides

**Broccolini, Asparagus and Beans** - Tossed in butter and served with Toasted Almonds \$8

**Beer Battered Bad Boy Fries** \$8

**Roasted Kipfler Potatoes** \$8

**Rocket, Parmesan and Pomegranate Salad** \$8