

Dinner Menu

Entrees

Cheese & Herb Garlic Bread (V)	14
Seafood Chowder <i>with cheese & herb garlic bread</i>	15
Heirloom Tomato & Basil Bruschetta (VG, GFO) <i>with olive tapenade & balsamic glaze</i>	15
Pacific Oysters <i>Natural with Lemon (GF, LF)</i>	5
<i>Mignonette (GF, LF)</i>	5.5
<i>Kilpatrick (GF, LF)</i>	5.5
Oyster Tasting Plate (GF, LF) <i>2 of each oyster</i>	30
Roasted Pumpkin, Spinach, & Fetta Arancini (V, A) <i>with blue cheese & rocket pesto, toasted seeds, truffle oil & balsamic glaze</i>	17
Cajun Salt & Lemon Pepper Calamari (LF, GFO) <i>served with garden salad & chilli lime aioli</i>	25
Lemon Butter Scallops & Prawns (GF) <i>with, grilled chorizo, fennel puree & a soft herb salad</i>	26

Share Plates

Dumpling Platter for 2 (LF) <i>A selection of fried & steamed dumplings with 3 dipping sauces - Ponzu, Sweet Chilli & Lemongrass & Ginger</i> <i>Fried Pork & Chive (3) and Beef (3)</i> <i>Steamed Chicken & Mushroom (3) and Prawn (3)</i>	26
Indian Tandoori Platter for 2 <i>Tandoori Chicken Tikka with Naan Bread & Raita</i> <i>Vegetable Samosa with Tamarind Chutney</i> <i>Haloumi Pakora</i> <i>Spicy Calamari Pakora with Chilli Lime Aioli</i>	48
Tapas Platter for 2 (GFO, AO) <i>Marinated Olives</i> <i>Grilled Chorizo</i> <i>Cajun Salt & Pepper Calamari with Chilli Lime Aioli</i> <i>Rosted Pumpkin, Spinach & Fetta Arancini with Pesto Aioli</i> <i>Char-Grilled Prawns with Jalapeno & Mango Salsa</i>	48

GF – Gluten Free

LF – Lactose Free

A – Contains Alcohol

V – Vegetarian

VG – Vegan

O - Option

Please speak with your server if you have any allergies as some ingredients may not be listed and there is always a risk of cross contamination in our kitchen.

A 15% surcharge applies on all Victorian Public Holidays

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Salads

Grilled Haloumi Salad (V, GF, LFO)	24
<i>roasted pumpkin & quinoa salad with pickled vegetables, kalamata olives and seeded mustard vinaigrette</i>	
Add Char-Grilled Chicken	10
Add Cajun Salt & Pepper Calamari	10
Thai Chicken Salad (GF, LF)	24
<i>with roasted cashew nuts, fried shallots & a makrut lime dressing</i>	

Curries

Served with basmati rice, naan & condiments.

Beef Rogan Josh (GFO, LFO)	38
<i>Slow braised in garam masala & curry leaves with raita & smoky tomato chutney</i>	
<i>Served Mild, Medium, or Extra Hot</i>	
Butter Chicken (GFO)	38
<i>marinated in tandoori curry paste, yoghurt & garlic, simmered in a rich tomato butter cream sauce</i>	

Pasta & Risottos

Pesto, Goats Cheese, Edamame & Spinach Risotto (VGO, LFO, A)	35
Chicken, Mushroom & Spinach Risotto (LFO, A)	38
Seafood Linguini or Risotto (LFO, A)	42
<i>mussels, squid, prawns, scallops, spinach, tarragon, garlic & chilli in a creamy white wine sauce</i>	

Mains

Southern Ranges Braised Lamb Shank (GF, A)	40
<i>served with garlic mash and green beans</i>	
Sizzling Korean BBQ Pork Ribs & Chicken Wings (GF)	46
<i>served with steak fries & garden salad</i>	
Black Angus Eye Fillet 250g (GF, AO)	52
<i>with truffled black garlic potato puree, broccolini, & red wine jus</i>	
Smoked Peri Peri Rack of Lamb (GF)	45
<i>with garlic sweet potato puree, pickled vegetable salad & a red currant pepper sauce</i>	
Pan Seared Cajun Tassie Salmon (GFO)	43
<i>with garlic mash, citrus salad and chilli & black garlic hollandaise</i>	

Sides

Garden Salad (V, VGO, GF, LF)	12
Steak Fries (VG, GFO, LF)	14
Chilli & Garlic Broccolini with Hollandaise (V, GF)	15
Potato Wedges with Sweet Chilli and Sour Cream (VGO, LFO)	15

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