



DINNER MENU

STARTERS

	Sourdough	7.9
	Served w whipped butter or extra virgin olive oil & aged balsamic vinegar.	
	Garlic Bread	6.9
	Oysters	
GF	Natural w cocktail sauce & fresh lemon	3.2 ea
	Kilpatrick Baked w bacon & a classic kilpatrick sauce.	3.2 ea
GF	Fresh Australian King Prawns	16.9
	Served chilled, w home-made cocktail sauce.	
V/GF	Grilled Vegetable & Bocconcini Stack	15.9
	Char-grilled slices of eggplant, zucchini, capsicum & mushrooms, layered w Bocconcini cheese, served warm w a rocket & pine nut salad & balsamic glaze.	
GF	Sashimi Plate	23.9
	A selection of salmon, yellow fin tuna & fish of the day w Japanese soy sauce, pickled ginger & wasabi.	
GF	Chilli Mussels	19.9
	Australian black lip mussels cooked w garlic, chilli, white wine & tomato, served w a crostini & lemon.	
GF	Seared Scallops	16.9
	Seared scallops served w crispy chorizo & fennel remoulade.	
	Calamari Char-grilled	17.9
	Lightly crumbed & char-grilled calamari served w a rocket & parmesan salad, salsa verde & lemon.	
GF	Garlic Prawns or Bugs	
	Local prawns or Morton Bay bugs, sautéed w garlic, chilli & parsley, finished w white wine & butter, served w a crostini & garnish salad.	
	Local Prawns	19.9
	Morton Bay Bugs	21.9

PASTA | RICE

V	Home-made Canneloni	22.9
	Ricotta & rocket cannelloni baked in pomodoro sauce & finished w Grana Padano parmesan cheese.	
	Penne Vodka	29.9
	Prawns, garlic, chilli, vodka, tomato & cream.	
	Linguini Marinara	28.9
	Prawns, fish, mussels, calamari, garlic, white wine & fresh tomato.	
	Paella	28.9
	Chicken, chorizo, prawns, calamari, fish & mussels baked in a traditional paella pan w rice, saffron & a touch of chilli.	



DINNER MENU

MAINS

	Beer Battered Fish & Chips	24.9
	Served w tartar sauce & salad.	
GF	Freshly Grilled Fish	
	Your choice of the following served w steamed potatoes & seasonal vegetables, finished w lemon tarragon butter.	
	Wild Australian Barramundi	29.9
	Salmon	29.9
	Market Fish	28.9
	Barramundi Baked	32.9
	Wild Australian barramundi, oven baked w a macadamia lemon myrtle crust, served w new potatoes, green beans & a rustic roasted tomato sauce.	
GF	Seafood Trio	36.9
	Grilled market fish w steamed potatoes & lemon tarragon butter, grilled local prawns w a tomato & lemon salsa, & grilled Morton Bay bugs w fennel remoulade.	
GF	Chilli Mudcrab - Fresh from the Tank	Market Price
	Cooked in your choice of either a chilli & tomato mediterranean sauce or a sweet & spicy Thai chilli sauce.	
GF	Whole Crispy Fried Fish	36.9
	Deep-fried & served w a sweet & sour spicy Thai chilli sauce & coconut steamed rice.	
GF	Seafood Tier For 2	139.0
	A selection of fresh & grilled seafood including Morton Bay bugs & half a crayfish.	
	Chicken Saltimbocca	28.9
	Scallopini of chicken breast w prosciutto & sage, pan fried w garlic & white wine, served w garlic mash & green beans.	
GF	Porterhouse Steak	32.9
	Char-grilled & served w brocolini, garlic mash & green peppercorn sauce.	

SIDE DISHES

	Bowl of Chips	3.9
	Garden Salad w extra virgin olive oil & balsamic dressing	6.9
	Steamed Vegetables	6.9
	Steamed Rice	3.9

All frying done in Cholesterol Free Oil
Not all ingredients listed. Please inform staff of allergies

V Vegetarian option available
GF Gluten free option available

15% Surcharge on public holidays
One bill per table