

Lunch 11.45 to last orders 3pm **Dinner** 5pm last orders 8pm

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STARTERS

GARLIC BREAD	10	CALAMARI aioli <i>gf</i>	15
SYDNEY ROCK OYSTERS <i>gf</i>	½ doz 24	SYDNEY ROCK OYSTERS <i>gf</i>	½ doz 28
Natural, nam jim & lemon	doz 38	Kilpatrick, Mornay, Medley	doz 40
PORK TERRINE	20	GARLIC PRAWNS <i>gf</i>	21 / 28
grilled bread, tomato chutney, chilli relish, caperberry		Tiger prawns, garlic herb butter, white wine, grilled bread	
GARLIC MUSHROOMS <i>gf</i>	18.5	SPRING ROLLS	16 / 19
garlic, paprika, parsley, lemon, grilled bread		duck or vegetarian	

PADDOCK

DUCK CONFIT <i>gf</i>	32	WARM CHICKEN SALAD	25.5
sweet potato puree, baby spinach, steamed greens red wine jus		avocado, pear, honey walnuts, mixed lettuce, house dressing	
CHICKEN PARMIGIANA	27.5	BEEF BURGER	25.5
panko crumbed chicken breast, smoked ham, napolitana sauce, cheddar with chips and salad		grilled beef patty, cheese, beetroot relish, burger sauce, caramelised onion, tomato, lettuce with chips	
CHICKEN SCHNITZEL	25.5	300g SIRLION CHAR GRILLED GRAIN-FED	39
panko crumbed chicken breast with chips and salad or mash & steamed vegetables	Add side gravy 3	chips & salad or mash & veg	
LAMBS FRY <i>gf</i>	25	onion gravy - red wine jus - mushroom gravy - café de paris	
bacon, onion gravy, Worcestershire sauce, mashed potato		PLOUGHMANS PLATE	26
		smoked ham, aged cheddar, pear & date salad, pickles, house made chutney	

OCEAN

FISH & CHIPS	25.5	SALT & PEPPER CALAMARI	25.5
beer battered barramundi, chips, salad		chips, salad, aioli, lemon	
GRILLED FILLET OF FISH <i>gf</i>	32.5	MUSSELLS <i>gf</i>	27.5
mash, steamed greens, lemon caper sauce		house garlic & chilli (optional), Napoli, grilled bread	
WHOLE FISH <i>gf</i>	36	LOBSTER	68 / 120
grilled. lemon caper butter, chips, salad		half or whole with garlic butter or mornay	
		Served with chips & salad or steamed vegetables	

HOT & COLD SEAFOOD PLATTER – perfect to share for 2 155

start with dozen oysters (6 natural & 6 Kilpatrick), tiger prawns, smoked salmon, blue swimmer crab, salad

Follow by : from the grill, king prawns, octopus, fish of the day, salt & pepper calamari, chilli mussels, garlic bread

COLD PLATTER for 2	80	HOT PLATTER for 2	95
1 dozen Sydney rock oysters, tiger prawns, smoked salmon, blue swimmer crab, salad, garlic bread		1 doz Kilpatrick oysters, king prawns, octopus, fish, salt & pepper calamari, chilli mussels, garlic bread & chips	

VEGETARIAN / SALAD

ZUCCHINI HALOUMI CORN FRITTER STACK	25	ROAST VEGETABLE SALAD <i>gf, veg</i>	25
chutney, semi dried tomato, mixed salad		seasonal vegetables, baby spinach, balsamic glaze	
MUSHROOM & TOMATO PASTA	26		
mushrooms, cherry tomato, spinach, white wine			

SIDES

Mash Potato	10	Chips	10	Seasonal Salad	12	Steamed Vegetables	12
		Gravy	3	(mushroom, onion, café de Paris, red wine jus)			

In busy periods please be patient while we cook your meal to order. If you have a food allergy, please advise us when ordering ~ meals may contain traces of nuts or seafood. Food and drinks purchased from outside are not permitted. Prices may vary without warning with the current fresh produce price fluctuations.

10% surcharge on weekends - 15% on public holidays - share plates incur a \$5 charge

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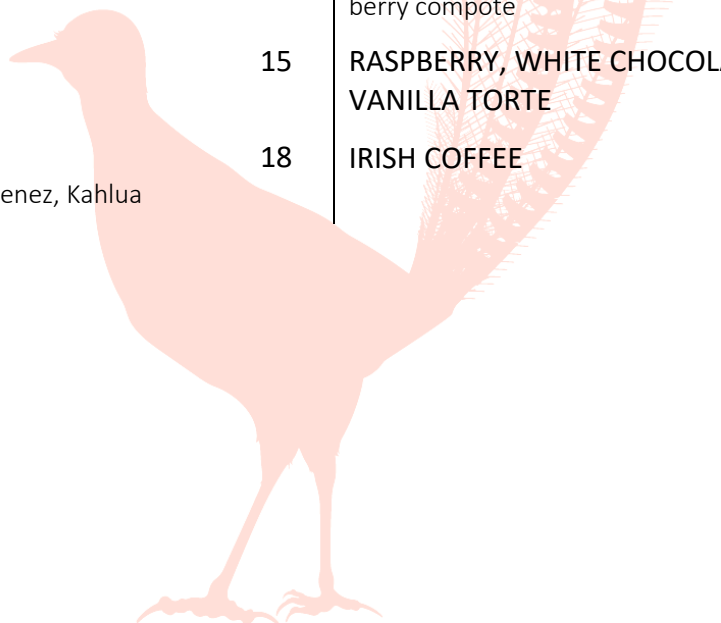
KIDS MEALS

inc bowl ice cream with sprinkles

GRILLED CHICKEN and mash	15.5	STEAK and chips or mash	15.5
CHEESEBURGER and chips	15.5	FISH & CHIPS	15.5
SPAGHETTI BOLOGNAISE	15.5	CHIPS with sauce (BBQ or Tomato)	11
MARGHERITA PIZZA	15.5	HAM & CHEESE PIZZA	15.5

DESSERTS

STICKY DATE PUDDING caramel sauce, vanilla ice cream	15	PEAR & ALMOND CRUMBLE ice cream	15
PASSIONFRUIT CREAM BRULEE biscotti	14	RICOTTA CHEESECAKE berry compote	14
TIRRAMISU with franjelico	15	RASPBERRY, WHITE CHOCOLATE, VANILLA TORTE	14
AFFOGATO Frangelico, Baileys, Pedro Ximenez, Kahlua	18	IRISH COFFEE	15



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