



Entree

Garlic Or Cheese Bread 9.0 GFO 11.0

Fresh Baked Loaf with A Choice of Garlic Butter Or Grilled Cheese

Oysters (6) (GFO)

Natural: Fresh Oysters 22.0

*Kilpatrick: Fresh Oysters topped with Crispy Bacon & Tangy
Worcestershire BBQ glaze* 26.0

Pesto Arancini 19.0 (V) (VO)

Delicately Made Pesto Arancini with Truffle Oil Mayonnaise

Piggyback Prawns 24.0 (Gf)

Asian Marinated Pork Belly with Pan Seared Prawns & Pea Puree

Prawn Cocktail 22.0

Juicy Prawns served with Tangy Seafood Sauce & Salad

Camembert Mignon 23.5

*Our Signature Oven baked Camembert wrapped in Bacon with
Dukkah & Semi-Dried Tomatoes*

San Choy Bao 19.5 (VO)

Crisp Lettuce Cups filled with Spiced Chicken & Savory Asian Sauce

Mini Taco Bites 21.5 (VO)

*Mexican Style Seasoned Chicken in Crispy Tortilla Cups, Accompanied
by Fresh Salsa, Avocado & Cheese*

GF = Gluten free, GFO= Gluten Free option, V=Vegetarian, VO = Vegan Option

Food may contain hidden traces of nuts, eggs, sesame seeds, shellfish or other allergens that may
affect people with allergies. Please feel free to discuss with our Chef or staff



Dinner Menu

Tamarind Duck 48.5 (GF)

*Tender Duck Breast served with Fresh Asian Salad & Chef's Tangy
Tamarind Thai Sauce*

Fillet Mignon 52.0 (GF)

*Prime Fillets of Beef wrapped in Bacon, Served with Seasoned Potato,
Vegetables & Red Wine Jus*

Australian Braised Lamb 42.0 (GF)

Slow Braised Lamb with Homemade Mint Sauce

Coq Au Vin 44.0 (GF)

*Tender Chicken Braised Slowly in a Rich Red Wine Sauce with
Mushrooms, Onions & Herbs*

Grilled Pork Cutlet 45.0 (GF)

*Pineapple Marinated Slices of Pork Cutlet with Stir-Fried Vegetables
& Chargrilled Pineapple served with Steamed Rice*

Pear and Walnut Salad 29.0 (V) (VO)

*Gourmet Lettuce Mix with Shredded Pear, Semi-Dried Tomatoes,
Caramelized Walnut & Chef's Honey Mustard Dressing*

Add Falafel \$8

Add Chicken \$9

Add Prawns \$12

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Ellen's Tagliatelle 30.0 (V)

*Al Dente Tagliatelle Pasta with Garlic, Chilli, Homemade Passata,
Blistered Sundried Tomatoes, Basil & Parmesan*

Add Chicken \$9

Add Prawns \$12

Ellen's Risotto 32.0 (GF/V/VO)

*Pan Fried Mushrooms, Semi Sun Dried Tomatoes, Baby Spinach and
Al Dente Risotto Rice with Homemade Passata Cream Sauce*

Add Chicken \$9

Add Prawns \$12

Deep Sea Delicacy 49.0 (GFO)

Fresh Daily Sourced Seafood as Prepared by The Chef

Butchers Block 52.5 (GFO)

Premium Butcher's Cut of Meat

Superbly Prepared by Our Chef

Hot & Cold Seafood Platter For 2 125.0

*Freshly Sourced Seafood (South Australian Prawns, Sand Crab,
Oysters, Flathead Lobsters & Fish) With Chips and Salad*

(PRE ORDERS ONLY)

Desserts

\$19.0

Be Indulgent and Ask For Todays Selection Of Homemade Dessert

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