



Entree

Garlic Or Cheese Bread 9.0 (GFO)

Fresh Baked Loaf with A Choice of Garlic Or Grilled Cheese

Soup of the Day 15.0 (GFO)(V)(VO)

Delicious Soup Freshly made by our Chef

Oysters (6) (GFO)

Natural: Fresh Smokey Bay Oysters 22.0

Mornay: Smokey Bay Oysters with Creamy Mornay Sauce 26.0

Mushroom & Herb Arancini 19.0 (V)

*Delicately Made Mushroom & Herb Arancini with Truffle Oil
Mayonnaise*

Spanish Chorizo & Scallops 22.0

Grilled Chorizo with Pan Seared Scallops & Pea Puree

Chicken & Leek Pastry 20.0

*Slow Cooked Tender Chicken in a Creamy Garlic & Leek Sauce
Encased in Puff Pastry*

Camembert Mignon 22.0

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

Seafood Cob Loaf 23.0

*Oven Baked Cob Loaded with Local Marinara Seafood with Creamy
Mornay Sauce*

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

Red Curry Duck 46.0 (GF)

Tender Duck Breast cooked in Red Curry with Pad Thai Noodles, Asian Greens & Fried Shallots

Fillet Caprice Mignon 52.0 (GF)

Prime Fillets of Beef Served on Risotto with Prosciutto and Red Wine Jus

Australian Braised Lamb 42.0 (GF)

Slow Braised Lamb with Wholegrain Mustard & Rosemary Jus

Gourmet Grilled Chicken 42.0 (GF)

Grilled Chicken Breast layered with Assorted Roasted nuts & finished with Chargrilled Pepper & Semi-dried Tomato Sauce

Marinated Pork Belly 45.0 (GF)

Asian Inspired Marinated Pork Belly with Stir Fry Vegetables & Steamed Rice

Country Pumpkin Salad 29.0 (V)

Gourmet Lettuce Mix with Chargrilled Pumpkin, Semi-Dried Tomatoes, Grilled Haloumi & Chef's Tangy Vinaigrette Dressing

Add Falafel \$8

Add Chicken \$9

Add Prawns \$12

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Deep Sea Delicacy 49.0 (GFO)

Fresh Daily Sourced Seafood as Prepared by The Chef

Butchers Block 52.0 (GFO)

*Premium Butchers Cut of Meat
Superbly Prepared by Our Chef*

Hot & Cold Seafood Platter For 2 110.0

*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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