

Starters & Entrees

Oysters

	½ dozen	1 dozen
Natural	\$15.50	\$22.50
Kilpatrick	\$16.50	\$23.50

Bakehouse Style Loaf (V)

Crispy warm pull apart with infused whipped garlic and herb butter

\$9

Garlic Pizza (V)

\$8



Starters & Entrees

Winter Warmer Soup \$7.50
Please ask our friendly staff for today's selection

Smoked Salmon Bruschetta \$13
Smoked salmon, goats cheese, capers, avocado puree, frisee and shaved Spanish onion drizzled with horseradish dressing

Asian Pork Rice Paper Pockets (GF) \$13
Rice paper pockets filled with marinated pork, Asian vegetables, coriander rice noodles and (mild) chilli dipping sauce



Starters & Entrees

Pan Seared Scallops (GF) \$13
Pan seared scallops on creamed corn and cauliflower, with a hot mustard mayonnaise, topped with a sweet bacon and pistachio crumble

Somen Crusted Prawns \$17
Tiger prawns, wrapped in Japanese noodles, served with tempura vegetables, marinated seaweed, wasabi mayonnaise and (mild) chilli dipping sauce



Salads

Classic Caesar Salad

\$17

Caesar style salad with cos lettuce, classic Caesar dressing, bacon, anchovies, topped with a lightly poached egg

Add Chicken

\$5

Vietnamese Chicken Salad (GF)

\$17

Poached chicken tossed through salad of wombok, cucumber, spring onion, carrot, chilli, bean sprouts and capsicum, served with a nuoc cham dressing and topped with coriander and fried peanuts

Greek Lamb Salad

\$22

A salad of mixed greens, in balsamic dressing, with fetta, olives and cherry tomatoes, topped with marinated lamb cutlets, served with garlic seared pita bread



Salads

Thai Calamari & Prawn Salad

Served with an Asian garden salad, vermicelli noodles and a (mild) chilli and lime dressing

\$25

Salmon Salad (GF)

Seared salmon served on a bed of coz lettuce, tossed in dill aioli, topped with Persian fetta, avocado, crispy pancetta and boiled egg

\$25

