

To begin

Please note: if you have any allergies or dietary requirements, please inform your wait person when ordering.

Bianca (v) \$9.90

Wood fired pizza crust with olive oil & melting cheese with your choice of **Garlic, Chilli, Herb or Pesto.**

Bruschetta Bianca (v) \$12.50

Garlic & cheese Bianca topped with fresh truss tomato basil and Spanish onion salsa

Garlic Bread (2 pieces per serve) \$3.00

Oysters award winning Clyde river oysters

Natural ½ Doz \$9.50 1 Doz \$17.50

Kilpatrick ½ Doz \$11.50 1 Doz \$21.00

Mornay ½ Doz \$11.50 1 Doz \$21.00

Mixed Dozen 4 of each type \$20.50

Veal & Sage Ravioli entrée \$9.90 main \$17.90

Home made pasta w/ fresh tomato and basil sauce

Garlic Prawns (c) entrée \$11.50 main \$20.50

Creamy garlic sauce and jasmine rice

Salt & Pepper Squid entrée \$9.90 main \$17.90

Served with a balsamic reduction

Soup of the day - served with bread roll \$6.50

Mixed appetiser platter \$12.90

Asparagus spears wrapped in prosciutto, smoked salmon en croute, Thai fish cakes, salt & pepper squid & tomato bruschetta.

Salads and side dishes

Greek salad (c) (v) entrée \$7.50 main \$10.50

Cucumber, tomato, fetta cheese, Spanish onions, olives, and balsamic dressing

Caesar salad entrée \$7.50 main \$10.50

Cos lettuce, crispy bacon, croutons, parmesan and mild homemade Caesar dressing (ask for anchovies)

Chicken Caesar salad entrée \$8.50 main \$12.50

(ask for anchovies)

Grilled Moroccan Lamb Fillet Salad (c) entrée \$9.90

Served warm, with crispy julienne vegetables and a balsamic honey and mustard dressing

main \$13.50

Beer Battered Chips Small \$3.00 Large \$5.00

Gravy \$0.50

Bowl of wedges - w sour cream/sweet chilli Small \$4.50 Large \$7.50

Bread Roll & butter \$0.50

Mains

From the grill-

300g Rump Steak **\$20.90**

250g Sirloin Steak **\$20.90**

300g T-Bone Steak **\$20.90**

Sauces include Green Peppercorn, Mushroom or Dianne
Bearnaise Sauce is the only Gluten/Coeliac option

Ocean and Earth 250g Sirloin **\$26.50**

Topped with pan-fried tiger prawns, béarnaise sauce and red wine jus

Chicken Breast **\$18.90**

Topped w/garlic prawns served w/ garlic cream sauce on grilled risotto cake

Pork Loin Cutlet (c) **\$19.50**

Grilled w/apple, dried fruit and port confit on grilled sweet potato

Chicken Parmigiana **\$16.90**

Chicken schnitzel w/grilled Italian veg, Napoli sauce and melting cheese

Spinach and cheese Souffle (v) **\$17.90**

Double baked w/grilled goats cheese

Veal Scallopini **\$19.50**

Served w/ a bacon, mushroom and tomato jus, on cous cous

Tempura Battered Fish **\$16.90**

Served with sweet Thai sauce

Fish of the Day **Market Price**

Check specials for local fish mongers best catch

Rabbit Pie **\$21.00**

Braised farmed rabbit w/ Thyme and country vegetables

All mains served with chips and salad or vegetables

Seafood Platter **\$26.90**

Oysters, cooked Pacific prawns, calamari, crumbed prawns, battered fish fillets,
marinated greek style octopus, marinated mussels, chips & salad with dipping sauce

Seafood Marinara **\$18.90**

Fish fillet, tiger prawns, mussels, squid, scallops & octopus saute in fresh basil,
tomato & olive oil reduction served on fresh linguine pasta with shaved parmesan
cheese.

Pasta of the Day **See special board**

(c) Coeliac (v) Vegetarian

Please inform wait staff if choosing a meal for the Gluten/Coeliac option

We do not split bills – one bill per table

Kids Meals

Nuggets & chips	\$6.90
Fish & chips	\$6.90
Calamari & Chips	\$9.90
Kids Pasta Bolognaise	\$7.90

Kids meals available for children under 12 years only

Gourmet wood fired pizza

Our pizzas are cooked in our wood fire oven using our own special tomato sauce & only the finest quality toppings. All pizzas are 30 cm (12 inches)

Bianca (v)	\$9.90
Wood fired pizza crust, with olive oil & melting cheese with your choice of Garlic, Chilli, Herb or Pest sauce.	
Bruschetta Bianca (v)	\$12.50
Garlic and cheese bianca topped with fresh truss tomato basil and Spanish onion salsa	
BBQ meat lovers	\$17.90
Bacon, smoked ham, pepperoni, salami & savoury mince.	
Tropicana	\$15.90
Smoked ham, pineapple & melting cheese.	
Four Seasons	\$17.90
Your choice of four toppings	Seafood – Add \$3.00
Veggie Lovers (v)	\$18.90
Roast pumpkin, spinach, roasted capsicum, artichokes, fetta cheese, topped with pesto & roasted pine nuts.	
Chicken	\$18.90
Roast Chicken, spinach onions, mushrooms and roasted capsicum, topped with your choice of sauce - Garlic, Chilli, Satay, BBQ sauce or pesto	
Tandoori lamb	\$18.90
Spanish onions and roasted capsicum topped with a mint raita and pappadam.	
Gourmet	\$18.90
Pepperoni, Hungarian salami, smoked ham, mushrooms, olives, pineapple, roasted capsicum and spanish onions	
Garlic prawn	\$20.50
Tiger prawns, marinated in garlic w/ whole roasted garlic cloves, Spanish onions and semi dried tomato	
Neptune	\$20.50
Tiger prawns, marinated octopus, mussels, scallops and fish pieces with semi-dried tomato and garlic oil.	
½ and ½	\$24.00

Extra toppings will be charged accordingly