



# FOOD





## TO START

<b>SOUP OF THE DAY (V)</b>	14
Focaccia crisp	
<b>SOURDOUGH</b>	12
Toasted with garlic & herb butter	
<b>PACIFIC OYSTER</b>	1/2 Doz 35 1 Doz 65
<b>Natural</b>	Lemon wedges, mignonette
<b>Kilpatrick</b>	Bacon, Worcestershire sauce
<b>CALAMARI (D)(LG)</b>	19
Szechuan salt & pepper calamari, aioli, grilled lime	
<b>LAMB &amp; HUMMUS</b>	21
Fried chickpeas, pomegranate, sumac, pita bread	
<b>BEEF SATAY (3 MINI SKEWERS)</b>	20
Indonesian style, peanut sauce, pickled cucumber	
<b>KOREAN FRIED CHICKEN</b>	20
Gochujang sauce, toasted sesame, green shallots	
<b>VEGETABLE PAKORA (LG)(V)</b>	14
Seasonal vegetables, black salt, mint yoghurt	



## SALADS

<b>CAESAR</b>	19
Baby cos, poached egg, parmesan, bacon, anchovies, crouton	
<i>Add</i>	<i>Chicken</i> 6
	<i>Prawns (I)</i> 8
	<i>Smoked salmon</i> 8
<b>ROASTED PUMPKIN (LG)(V)</b>	19
Quinoa, spinach, red onion, cherry tomato, toasted walnuts, chickpeas	
<i>Add</i>	<i>Chicken</i> 6
	<i>Prawns (I)</i> 8
	<i>Smoked salmon</i> 8
<b>HEIRLOOM TOMATOES (LG)(V)</b>	24
Feta, cucumber, red onion, olives, avocado	
<i>Add</i>	<i>Chicken</i> 6
	<i>Prawns (I)</i> 8
	<i>Smoked salmon</i> 8

## MAINS

<b>GRILLED TIGER PRAWNS (LG)</b>	65
Garlic butter, crispy capers, lemon	
<b>PAN FRIED BARRAMUNDI (LG)</b>	41
Turmeric & coconut curry, charred broccolini, fried curry leaf, rice cracker	
<b>BRAISED BEEF SHORT RIB</b>	44
Sweet potato purée, green beans, charred shallots, jus reduction	
<b>BUTTER CHICKEN</b>	33
Spiced creamy tomato sauce, fragrant steamed rice, papadum	
<b>PESTO LINGUINE (V)</b>	28
Cherry tomato, zucchini, broad beans, chilli, garlic	
<b>DOUBLE COOKED PORK BELLY</b>	35
Herb purée, ham croquettes, green apple, port jus	

Available noon to 10pm every day

The home of everyone's favourites

## FROM THE GRILL

All served with confit garlic, blistered cherry tomato, charred rosemary

300G SCOTCH	43
350G RUMP	38
250G STRIPLOIN	34
350G LAMB RUMP	40
220G CHICKEN BREAST	33

## SIDES

CHARRED CORN, SMOKED PAPRIKA, CHIVES (LG)(V)	12
CHARRED BROCCOLINI, TOASTED ALMONDS, SOY LIME DRESSING (V)	12
ROASTED JAPANESE PUMPKIN, WHIPPED FETA, SALT ROASTED MACADAMIA (LG)(V)	14
FRIES DUSTED WITH ROSEMARY SALT (LG)(V)	12
MASH POTATO (LG)(V)	11
MAPLE GLAZED CARROTS (LG)(V)	10
MIXED LEAF SALAD, HOUSE DRESSING (LG)(V)	10
STEAMED JASMINE RICE (LG)(V)	6
<b>SAUCES</b>	3
Jus (LG)   Peppercorn (LG)   Creamy Mushroom (LG)   Miso Bearnaise	

## DESSERT

EARL GREY CRÈME BRULÉE (V)	16
Almond biscotti	
MANDARIN & WHITE CHOCOLATE (LG)	16
Almond dacquoise, coconut sorbet	
COFFEE DARK CHOCOLATE DOME (LG)	16
Roasted hazelnut, caramel gel	
STICKY DATE PUDDING (V)	16
Butterscotch sauce, vanilla bean ice cream	
FRUIT PLATE (LG)(V)	16
Seasonal cut fruits & berries	

- (LG) Low gluten
- (I) Imported seafood
- (V) Suitable for vegetarian

**Food allergies:** Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens:

Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.

Please be aware that not all ingredients are listed in the dish description. If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice.

We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

ONE BILL PER TABLE

