

Bread

Turkish bread with hommus, dukkah & evoo	12
Mini crusty loaf, smashed roasted garlic in olive oil	7
Toasted garlic bread with shaved parmesan	7

Entrees & items to share....

Oysters Natural, served with lemon	3ea
Oysters Shallot, shallots & sherry vinegar	3ea
Oysters Kilpatrick, crispy bacon & our own Kilpatrick sauce 3.5ea	
Oysters blue cheese crumble, with blue cheese, herbs & bread crumbs	4ea
Prawns sautéed in garlic, chilli, smoked paprika & roma tomato set upon a baba ghanoush with zucchini frits	24
Pork belly & seared scallops wrapped in black pig pancetta, celeriac mash, sweet & sour lilly pilly	21
Chefs salad of roasted pumpkin, beetroot, pine nuts & fetta with a honey mustard & balsamic dressing (v,h)(add chicken \$29)	19
Crispy salt & pepper squid with an Asian coleslaw & aioli dip	19/28
Chicken Caesar salad, baby cos leaf, soft egg, honey bacon, shaved parmesan crunchy croutons & a creamy caesar dressing	26
The long board share platter (serves 2 or 4 can graze) Natural oysters, cacciatore sausage, smoked salmon, beef balls, crispy squid & chilled prawns With condiments, hommus dip & turkish bread	60

Mains

Market Fresh Fish, please refer to the daily specials or ask our wait staff for our 'line caught' fish special mp	
Tasmanian salmon and seared scallops, miso braised eggplant and tomato, bok choy and ponzu sauce	39
Snapper and chips, Beer Battered served with a salad garnish & lemon and tartare dip	28
Seafood Spaghetini, chilli, garlic, fresh roma tomato & white wine finished with pesto & fresh lime	32
Surf & Turf, grilled scotch fillet served on a creamy potato gratin with pan fried prawns, brocolinni & a red wine jus	45
Pumpkin risotto, spinach, slow roasted tomato, parmesan & pine nuts	19
Mt Barker free range chicken breast, sauté of potato, stringless beans & pancetta with gourmet mushrooms (h)	28
Dorper Lamb rump served with spiced sweet potato & cauliflower mornay, Yorkshire pudding & red wine jus	32
Beef tenderloin fillet 200g roasted	32

Sides

Beer battered chips, sweet chilli & sour cream	9
Mashed potato	8
Buttered Green vegetables	10
Garden salad	7
Greek salad with mixed green leaf	12
Rocket, parmesan & balsamic	9

Cocktails

Strawberry Daiquiri

Mojito

Cosmopolitan

Please allow 10 to 15 minutes for cocktails in busy periods

12

Winter Warmer menu

Two courses \$45 per person (choice of 2- entrée/main or main/dessert)

Three courses \$55 per person

Add glass of Mcwilliams red or white \$5

Entrée choice

Pork belly & seared scallops wrapped in black pig pancetta, celeriac mash and sweet & sour lilly pilly

Crispy salt & pepper squid with an Asian coleslaw & aioli dip

Chefs salad of roasted pumpkin, beetroot, pine nuts & fetta with a honey mustard & balsamic dressing (v,h)

Main Choice

Snapper & chips, Beer Battered served with a salad garnish & lemon and tartare dip

Pumpkin risotto, spinach, slow roasted tomato, parmesan & pine nuts (v)

Mt Barker free range chicken breast, sauté of potato, stringless beans & pancetta with gourmet mushrooms (h)

Desserts

Sticky Date Pudding with butterscotch sauce & double cream

Strawberry Martini, fresh strawberries muddled in Cointreau syrup, served with a lemon sorbet

Saffron poached pear with a cardamom panna cotta & a pistachio tuille

Special winter warmer available per person only and not to share, entertainment card not valid on promotion.