

**Breads**

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....**

Chilled Oysters Natural, served on ice with lemon (g/f)	3ea
Chilled Oysters with a lemongrass & coconut water vinaigrette (g/f)	3ea
Kilpatrick Oysters, crispy bacon & our own Kilpatrick sauce	3.5ea
Salmon Mornay Oysters, with parmesan & chives	4ea
Split King Prawns, char grilled with garlic, chilli, semi dried roma, crispy rosemary potato, baby caper dressing	24
Pork belly & seared scallops wrapped in black pig pancetta, on celeriac mash & sweet & sour lilly pilly	21
Crispy salt & pepper squid with an Asian coleslaw & aioli dip	18/26
Black Angus beef Carpaccio, celeriac remoulade, date tapenade, chilli tomato jelly (g/f, h)	21
Chefs salad of roasted pumpkin, beetroot, pine nuts & fetta with a honey mustard & balsamic dressing (v,h) (add chicken \$29)	19
Chicken Caesar salad, baby cos leaf, soft egg, honey bacon, shaved parmesan crunchy croutons & a creamy caesar dressing	26
<b>Black Salt Boards</b>	
• Fennel & vodka cured Salmon , potato salad with crème fraiche, crisp	21
• Charcuterie plate, selection cold meats, red onion confit, tomato chutney	24
• Bucket of whole chilled prawns, cocktail sauce, bread & butter	400g 26/600g 38
<b>The long board share platter</b> (serves 2 or 4 can graze)	60
Natural oysters, cacciatore sausage, smoked salmon, beef balls, crispy squid & chilled prawns With condiments, hommus dip & turkish bread	

**Mains**

Market Fresh Fish, please refer to the daily specials & our wait staff with display our fresh fish specials to your table	mp
Tasmanian salmon and seared scallops, miso braised eggplant and tomato, bok choy and ponzu sauce (h)	39
Beer Battered Spanish Mackerel and chips, served with a salad garnish, lemon and tartare dip	26
Seafood Spaghettini, chilli, garlic, fresh roma tomato & white wine finished with pesto & fresh lime	32
Surf & Turf, char grilled Scotch fillet served on a leek & potato gratin with pan fried prawns, brocolinni & a roasted garlic jus	45
Gourmet mushroom & lemon thyme risotto with roasted capsicum, parmesan & truffle oil (v)	21
Mt Barker free range chicken breast, shitake mushroom, savoy cabbage & chinese sausage omelette with a star anise glaze	28
Dorper Lamb rump served with spiced pumpkin & cauliflower bake, potato dumpling & jus	32
200g Black Angus Beef tenderloin, smoked mushroom & pate pithivier, saffron potato & a thyme jus	45

**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

(gf) – Gluten free (strictly prepared away from gluten) (df) - dairy free (v) – vegetarian (h) healthy option

**The Chef appreciates No alterations to dishes unless pre-booked**

10% surcharge on public holidays – no separate billing

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# Spring Saver 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

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## Entrée choice

½ doz Chilled Oysters Natural, served on ice with lemon (g/f)

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)

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## Main Choice

Beer Battered Spanish Mackerel and chips, served with a salad garnish, lemon and tartare dip

Gourmet mushroom & lemon thyme risotto with roasted capsicum, parmesan & truffle oil (v)

Mt Barker free range chicken breast, shitake mushroom, savoy cabbage & chinese sausage omelette with a star anise glaze

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## Desserts

**Sticky Date Pudding** with butterscotch sauce & double cream

**Cinnamon Rice Pudding** Stewed apple and rhubarb, hazelnut praline

**Strawberry Crepe's** Fresh strawberries flambéed with grand manier with vanilla ice cream

Special Spring Saver is available Monday to Thursday, per person only and not to share, entertainment card not valid on this promotion.

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