

DINNER MENU

APPETISERS

SOUP OF THE DAY

- PLEASE REFER TO OUR SPECIAL BOARD

FRESH BREAD/GARLIC/HERB (V) \$ 4.5
BAKED AND DELIVERED FRESH DAILY

TRIO OF DIPS (V) \$ 13.5
A SELECTION OF HOMEMADE DIPS, SERVED WITH WARM TURKISH BREAD

BRUSCHETTA (V) \$ 9.5
TOASTED BREAD, TOMATO, ONIONS, BASIL, GARLIC, EXTRA VIRGIN OLIVE OIL

CRUMBED PRAWNS
~ ENTREE / MAIN \$ 10.5 / \$ 22.5
DEEP FRIED, MIX SALAD, GARDEN LEMON, TOMATO CHILLI RELISH

EUROPEAN KRANSKY ~ ENTREE \$ 14.5
CRISP SALAD AND SAUERKRAUT

SALT AND PEPPER SQUID
~ ENTREE / MAIN \$ 11.5 / \$ 22.5
FLASH FRIED, CRISP SALAD, LEMON AND OYSTER SAKE DRESSING

MUSSELS \$ 11.5 / \$ 24.5
SPRING BAY MUSSELS COOKED IN CLOSED POT WITH OLIVE OIL, WHITE WINE, TOMATO AND HINT OF CHILLI

OYSTERS

~ FRESH ~ ½ DOZ / 1 DOZ \$ 15.8 / \$ 27.5

~ KILPATRICK ~ ½ DOZ / 1 DOZ \$ 16.8 / \$ 32.5

SCALLOPS \$ 18.5
OVEN BAKED FRESH SOUTH AUSTRALIAN SCALLOPS IN SHELL, CHILLI, SAUVIGNON BLANC WINE, GARLIC, GARDEN HERBS

GARLIC PRAWNS
~ ENTREE / MAIN \$ 11.5 / \$ 22.5
SAUTEED FRESH PRAWNS, CRISPY GARLIC, CHILLI OIL, FRESH HERBS, TOASTED BREAD

SALADS

MOROCCAN LAMB SALAD \$ 25.5
MARINATED TENDERLOIN OF LAMB, EUROPEAN KRANSKY, CAPSICUM COULIS AND MIX LETTUCE.

CEASAR SALAD \$ 17.5
COS LETTUCE, CROUTONS, CRISPY BACON, POACHED EGG, SHAVED PARMESAN
- EXTRA CHICKEN \$3

SMOKED SALMON SALAD \$ 22.5
TASMANIAN SMOKED SALMON, PRICKLED CUCUMBER, MIX LETTUCE, TOMATO, SPANISH ONION AND LEMON DRESSING

CHICKEN SALAD \$ 19.5
MARINATED CHICKEN SERVED MIX LETTUCE, TOMATO, CUCUMBER AND OLIVES, BALSAMIC

SEAFOOD SALAD \$ 25.5
SCALLOPS, PRAWNS, MUSSELS, CALAMARI, TOMATO, OLIVES, MIX LETTUCE WITH RED WINE AND SEEDED MUSTARD VINAIGRETTE.

PASTA / RISSOTTO

LINGUINE BOLOGNESE \$ 22.5
HOMEMADE MEAT, TOMATO SAUCE

LINGUINE CARBONARA \$ 22.5
BACON, EGG, CREAM, PARMESAN CHEESE

LINGUINE MUSSELS \$ 24.5
BLACK MUSSELS, TOMATO, GARLIC, CHILLI, HERBS, TOUCH OF NAPOLI

PENNE KRANSKY \$ 24.5
EUROPEAN KANSKY, OLIVES, TOMATO, CHILLI, NAPOLI, PARMESAN CHEESE

PENNE AL MELANZANE \$ 22.5
ROASTED EGGPLANT, TOMATO, BASIL AND EVO

PENNE SMOKE SALMON \$ 26.5
TASMANIAN SMOKE SALMON, GREEN PEAS, FRESH TOMATO IN CREAM SAUCE

PENNE POLLO AVACODO \$ 24.5
CHICKEN, AVACODO IN CREAMY GARLIC SAUCE

GNOCCHI GORGONZOLA (V) \$ 24.5
HOUSE MADE GNOCCHI WITH CREAMY GORGONZOLA CHEESE SAUCE AND PARMESAN

RISOTTO PRIMAVERA (V) \$ 19.5
SEASONAL VEGETABLES, MUSHROOMS, TOMATO SAUCE AND PARMESAN

RISOTTO WILD MUSHROOM (V) \$ 22.5
SELECTION OF WILD MUSHROOMS, DUSTED PORCINI, TRUFFLE OIL AND PARMESAN
- CHICKEN \$2.5 EXTRA

RISSOTTO PESCATORE \$ 26.5
A SELECTION OF SEAFOOD COOKED IN GARLIC, CHILLI, WHITE WINE TOUCH OF NAPOLI AND EVO

LINGUINE PRAWNS \$ 26.5
SAUTEED TASMANIAN ST. HELENS PRAWNS, TOMATO, CHILLI, TOUCH OF NAPOLI, HERBS AND WHITE WINE.

LINGUINE MARINARA \$ 26.5
A SELECTION OF SEAFOOD COOKED IN GARLIC, CHILLI, WHITE WINE AND EVO

STEAKS

ALL OUR STEAKS ARE A CROSS BREED OF CATTLE OF BLACK ANGUS X WAYGU BEEF 400 DAYS GRASS FED FROM ROBBINS ISLAND IN TASMANIA.

STEAKS COME WITH A CHOICE OF MUSHROOM, DIANNE, BEARNAISE, PEPPER, GARLIC BUTTER OR MUSTARD SAUCE.

A = AGED, GF = GRASS FED

SCOTCH FILLET (300G) - A / GF \$ 39 / \$ 32

PORTERHOUSE (300G) - A / GF \$ 39 / \$ 32

RIB EYE (400G) - A / GF \$ 47 / \$ 42

WAGYU SCOTCH FILLET (300G) \$ 49

T-BONE (500G) - A / GF \$ 39 / \$ 35

EYE FILLET (250G) - A \$ 32

EYE FILLET (300G) - A / GF \$ 42 / \$ 39

KING PRAWN (EA) \$ 3.5

FRIED EGG (EA) \$ 2.5

SAUERKRAUT \$ 3.5

SEAFOOD

ALL FISH IS GRILLED AND SERVED WITH SESONAL VEGETABLES AND CHOICE BEARNAISE OR TARTRE SAUCE

BARRAMUNDI FILLET \$ 28.5

SALMON FILLET \$ 23.5

MARKET FRESH MP

REFER TO SPECIAL BOARD

WHOLE LOBSTER MP
MORNAY OR THERMIDOR

OVEN BAKED SERVED WITH CHIPS AND SALAD.

SEAFOOD MEDLEY CASSAEROLE \$ 32.5
SAUTEED FISH PIECES, PRAWNS, CALAMARI, GARLIC, CHILLI, WHITE WINE, FRESH HERBS, NAPLOLI (RECOMMENDED TO HAVE WITH FRESH TURKISH BREAD)

BBQ KING PRAWNS (8) \$ 36.5
MIX SALAD, LEMONS AND COCKTAIL SAUCE. SOUP OF THE DAY (PLEASE REFER TO OUR SPECIAL BOARD)

HOT & COLD PLATTER FOR TWO \$ 95.5
KING PRAWNS, CRAB, MARINATED BABY OCTOPUS, FRESH OYSTERS, KILPATRICK OYSTERS, SICILAN STYLE MUSSELS, BARRAMUNDI FILLETS, CALAMARI, STEAK FRIES AND MIX SALAD.

SURF & TURF PLATTER FOR TWO \$ 95.5
KING PRAWNS, BARRAMUNDI, CALAMARI, PORTERHOUSE STEAK (MEDIUM- RARE), MOROCCAN LAMB, MARINATED CHICKEN, SICILIAN STYLE MUSSELS, STEAK FRIES AND MIX SALAD

MIXED GRILL PLATTER FOR TWO \$ 85.5
PORTERHOUSE STEAK (MEDIUM RARE), EUROPEAN KRANSKY, MARINATED CHICKEN, MOROCCAN LAMB, STEAK FRIES AND MIX SALAD.

SOMETHING DIFFERENT

KANGAROO \$ 31
GRILLED MEDIUM RARE, POTATOES, GREEN BEANS, KALAMATA OLIVES, RED WINE REDUCTION AND BASIL PESTO

FILLET MEDALLION ~ 200G \$ 32.5
LADIES FAVORITE, TWO MINI EYE FILLET STEAK, MASH POTATO, MUSHROOM SAUCE, SALAD GARNISH AND EVO

CHICKEN PICASSO \$ 27.5
GRILLED CHICKEN BREAST FILLET, SAUTEED POTATO, GREEN BEANS, BASIL PESTO, MIXED CAPSICUM AND OLIVES CHERMOULA SAUCE

LAMB FILLET \$ 31.5
SERVED WITH CHEESY POLENTA (CORN MILL), ONION CONFIT, GREEN PEAS AND YOGURT GARLIC DRESSING

VEAL MARINO \$ 34.5
BABY VEAL SCALLOPINI, TIGER PRAWNS, SMOKE SALMON, CREAMY GARLIC SAUCE AND SEASONAL VEGETABLES

LAMB SHANK \$ 26.5
DOUBLE COOKED, BRAISED 6 HRS, 2 SHANKS SERVED WITH SUMMER VEGETABLE STEW AND MASHED POTATO

PORK BELLY \$ 29.5
TWICE COOKED OTWAY PORK BELLY WITH APPLE PUREE, WALDORF SALAD AND RED WINE JUS

PORK RIBS ~ HALF / FULL \$32.5 / \$36.5
AMERICAN STYLE PORK RIBS BASTED WITH OUR SPECIAL BBQ SAUCE SERVED WITH STEAK FRIES

CHICKEN PARMA \$ 22.5
OVEN BAKED CRUMBED CHICKEN BREAST, NAPOLITANA SAUCE, CHEESE SERVED WITH MIX SALAD AND STEAK FRIES

CHICKEN MIRABELLA \$ 22.5
CRUMBED CHICKEN BREAST, CREAMY MUSHROOM SAUCE, SERVED WITH MIX SALAD AND STEAK FRIES

DESSERTS

STICKY DATE PUDDING \$ 15.5

TIRAMISU \$ 13.5

CREAM BRULEE \$ 12.5

BREAD AND BUTTER PUDDING \$ 16.5

VANILLA ICE CREAM 1SC \$ 3.3 / 3SC \$ 5.5