

PLEASE ORDER & PAY AT THE COUNTER. BLACKBOARD SPECIALS AVAILABLE

**BREAD** - of the day

6.50

**CHIPS** - with aioli & home-made herb salt (GF)

Regular 6.50      Large 11.00

**SOUP OF THE MOMENT** – served with bread (GF available)

9.00

**MEZZE PLATE** – 3 strips of char grilled bread, 3 house-made dips and marinated olives

13.50

**NATURAL OYSTERS (G.F.)**

½ Doz 16.50      Doz 27.00

**CLASSIC OYSTERS KILPATRICK (G.F.)**

½ Doz 17.50      Doz 29.00

**WAGYU WORKS BURGER** – prime beef pattie with an alchemy of secret herbs & spices, caramelised onions, beetroot chutney, bacon & egg, swiss cheese and herb salted

chips

19.50

**OPEN MARINATED GRILLED CHICKEN SANDWICH** – semi dried tomato, Spanish onion & grated cheddar cheese, finished with chefs own tomato & capsicum chutney & drizzled with mango mayo – served with a house dressed salad & herb salted chips

19.50

**CAESAR SALAD** - with soft boiled egg, crisp prosciutto, creamy white anchovy, homemade mayonnaise & grana podano (GF available)

18.50

ADD GRILLED CHICKEN EXTRA 2.50

**GREEK SALAD OF LAMB FILLETS** - marinated in garam masala, rosemary, garlic, Kalamata olives & greek style fetta (GF)

20.00

**GUINNESS PIE** – slow braised beef & bacon with aromatics encased in a golden poppy seed puff pastry with fresh herb potato rubble and beetroot salad

27.00

**PAN SEARED CHICKEN BREAST** - on fresh herb potato rubble, honeyed carrots and green beans topped with a creamy forest mushroom & parsley sauce (GF)

29.50

PLEASE ORDER & PAY AT THE COUNTER. BLACKBOARD SPECIALS AVAILABLE

**SALT 'N' PEPPER CALAMARI** - with a light green salad, chips & a chilli lime dipper  
19.50

**FISH & CHIPS** - (beer battered or grilled GF) with mixed leaf salad, lemon & funky tartare sauce  
19.50

**BLACK LIP MUSSELS** - simmered in a tomato, chilli, parsley and chorizo sauce served  
with char grilled bread (GF AVAILABLE)  
21.00

**SEAFOOD LINGUINE** - of mussels, prawns & market fish with lemon, olive oil, chilli &  
herbs  
25.00

**VEGAN LASAGNE** - (lentil and capsicum based) topped with a tomato and herb sauce  
served with a fresh green salad and herb salted chips (V) (GF) (VG)  
23.00

**BEAN AND SPINACH SUMAC SPICED BURGER** - on a pumpkin bun served with a  
tomato relish and salad accompanied by herb salted chips (V)  
19.50

**VEGETARIAN LINGUINE** - of semi dried tomatoes, olives & artichoke hearts,  
salsa verde & parmesan (V)  
23.00

**KING HENRY RACK OF RIBS** - braised in a sticky honey, beer and chilli sauce  
served with herb salted chips, fresh garden salad and char grilled bread  
38.00

**300g BLACK ANGUS RIB FILLET** - aged 120 days, grass fed- Served with a  
caramelised onion and fresh herb potato rubble, beetroot salad and topped with confit garlic  
36.00 (G.F)

**ADD SAUCE 3.00**

Creamy Forest Mushroom & Parsley (GF) or Red Wine Jus Signature Sauce (GF)

**CHEESE PLATTER** – selection of cheese with quince paste, apples & water crackers  
19.00

**KIDS MEALS** (under 12's only)

Bolognese linguine

Chicken Nuggets with chips, salad & tomato sauce

Battered Fish with chips, salad & tomato sauce

10.00

Ice-cream & topping 4.50