

Entree

BREAD OF THE DAY

7.00

SOUP OF THE DAY

Served with bread (GF AVAILABLE)

9.00

MEZZE PLATE

3 strips of char grilled bread, 3 house made dips & marinated olives

13.50

OYSTERS NATURAL (G.F.)

With red wine vinegar, shallots, black pepper & lemon

½ Doz 16.50 Doz 30.00

CLASSIC OYSTERS KILPATRICK (G.F.)

With caramelized spiced bacon

½ Doz 17.50 Doz 33.00

SALT 'N' PEPPER CALAMARI

With a light green salad & a chilli lime dipper

14.00

HANDMADE PULLED PORK AND PARMESAN CROQUETTES

Served with aioli and soused onions

13.00

GOLDEN LEEK AND PARMESAN CROQUETTES

Served with aioli and parsnip crisps (V)

13.00

BRAISED BEEF CHEEK

On parsnip puree with sweet potato crisps - finished with a rich red wine and juniper berry reduction

17.00

FRESHLY SEARED SCALLOPS

On pea puree & spicy chorizo, topped with sweet chilli jam and served with a cucumber salad (GF)

17.00

DUCK SAUSAGE ROLLS

Served with house made chutney and rocket salad

16.00