

BREAD - of the day

7.00

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 & marinated olives

13.50

NATURAL OYSTERS (GF)

½ Doz 16.50 Doz 30.00

CLASSIC OYSTERS KILPATRICK (GF)

½ Doz 17.50 Doz 33.00

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

20.50

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

20.50

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

18.50

ADD Grilled Chicken – Extra 3.50

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

22.00

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

28.00

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

30.00

PLEASE ORDER & PAY AT THE COUNTER . BLACKBOARD SPECIALS AVAILABLE

SALT 'N' PEPPER CALAMARI - with a light green salad, chips & a chilli lime dipper
20.00

FISH & CHIPS - (beer battered or grilled GF) with mixed leaf salad, lemon & funky tartare sauce
20.00

BLACK LIP MUSSELS - simmered in a tomato, chilli, parsley and chorizo sauce served
with char grilled bread (GF available)
23.00

SEAFOOD LINGUINE - of mussels, prawns, market fish w. lemon, olive oil, chilli & herbs
27.00

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 & SPINACH SUMAC SPICED BURGER - on a pumpkin bun served with a
tomato relish and salad accompanied by herb salted chips (V)
20.50

VEGETARIAN LINGUINE - of semi dried tomatoes, olives & artichoke hearts,
salsa verde & parmesan (V)
24.00

KING HENRY RACK OF RIBS - braised in a sticky honey, beer and chilli sauce
served with herb salted chips, house made slaw and char grilled bread
39.00

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
37.00 (GF)

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