

BREAD of the day (GFA)

8.00

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

14.00

SOUP OF THE MOMENT – served with bread (GFA)

(See Blackboard)

12.00

MEZZE PLATE – 4 strips of char-grilled bread, 3 house-made dips & marinated olives (GFA)

15.00

NATURAL OYSTERS (GF)

½ Doz 24.00 Doz 46.00

KILPATRICK OYSTERS (GF)

½ Doz 25.00 Doz 48.00

WAGYU ROYALE BURGER – premium wagyu beef pattie, bacon, american style cheese, lettuce, tomato, house special burger sauce, tomato relish & pickles, served with herb salted chips (GFA)

28.00 - ADD extra wagyu pattie – 5.00

CHICKEN PARMIGIANA– golden crumbed chicken breast, pulled pork napoli sauce and melted cheese, served with herb salted chips & garden salad

29.00

CAESAR SALAD – with soft boiled egg, crisp prosciutto, creamy white anchovies, homemade mayonnaise, croutons & grana podano (GFA)

23.00 - ADD Grilled Chicken – Extra 6.00

GREEK SALAD OF LAMB FILLETS - marinated in garam masala, rosemary and garlic with cucumber, tomato, red onion, kalamata olives & greek style fetta (GF)

28.00

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

40.00

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

40.00

PUBLIC HOLIDAY SURCHARGE OF 15%

PLEASE ORDER & PAY AT THE COUNTER. BLACKBOARD SPECIALS AVAILABLE

SALT 'N' PEPPER CALAMARI - with a mixed leaf salad, chips & a chilli lime dipper

29.00

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

29.00

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

38.00

SEAFOOD LINGUINE of mussels, calamari, prawns & market fish with lemon, chilli oil & fresh herbs

38.00

VEGAN LASAGNE - (vegan based) topped with vegan cheese, tomato and herb sauce served with herb salted chips and garden salad (V) (GF) (VG)

27.00

BEAN & SPINACH SPICED SUMAC BURGER- served with a tomato relish, beetroot hummus, spinach, red onion and tomato served with herb salted chips (V) (VG available)

27.00

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

34.00

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

48.00

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

48.00 (GF)

ADD SAUCE 4.00

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

CHEESE PLATTER – selection of cheese with quince paste, apples & water crackers 24.00

KIDS MEALS (under 12's only)

-Bolognaise Linguine

-Chicken Nuggets with chips, salad & tomato sauce

-Battered Fish with chips, salad & tomato sauce

14.00

-Ice-cream & topping 6.00

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