



Breads

Crusty breads with balsamic and olive oil	8.50
Garlic and Herb Panini	11.90
Chefs choice Bruschetta	12.90

Entree

Fresh Oysters by the ½ dozen GF	
Natural	14.90
Natural with passion fruit granita GF	15.90
Kilpatrick	17.90
Oyster Trio - tasting plate of natural, kilpatrick and passionfruit	17.90
Heirloom tomato salad with cucumber, basil and chive oil V GF	14.90
Chicken, grilled peaches, fresh quark, hazelnut and watercress salad GF	15.90
Crumbed lamb brains, fennel 'slaw' and mustard dressing	16.90
Char grilled wagyu, with caramelized onion puree, oyster cream, peanut and radish GF (please note beef is served medium rare only)	17.90
Seared rare tuna, avocado and wasabi ice cream, watermelon, pickled cucumber and soy dressing GF	17.90

Mains

Poached Chicken Breast served with summer vegetables asparagus cream and chicken broth GF	29.90
Grilled swordfish potato caper and grape salad, fennel jam GF	29.90
Confit Duck and poached cherry risotto GF	32.90
Beef Tenderloin beetroot, goat cheese and tomato salad, hand cut chips and red wine Jus GF	33.90
Lamb rump with ratatouille, stuffed zucchini flower. GF	33.90

Sides

Beer Battered Fries with Aioli	7.50
Seasonal greens GF	7.50
Garden Salad V GF	7.50