



DINNER MENU

Garlic Bread \$9.50
House Made Pumpkin Damper \$10.50
Traditional Bruchetta \$10.50

Oysters

Natural Oysters \$16.00/\$30.00
Bloody Mary Oyster \$17.00/\$31.00
Tempura Oyster \$17.00/\$31.00
Kilpatrick Oyster \$17.00/\$31.00

Entree

Panko Coconut Prawns

-Asian Salad, Dipping Sauce

\$16.50/\$32.00

Sticky Pork Belly

-Palm Sugar Glaze, Apple Fennel Pickle

\$16.00

Sticky Lamb Linguine

-Parmesan Crumble

\$16.00/\$29.50

Pan Seared Scallops

-Parsnip Puree, Hazlenut Butter

\$17.00

Zap Fried Calamari

-Light Salad, Dipping Sauce

\$16.00/\$32.00

>> Indicates Gluten Free Option available.

Please make your waitress aware of dietary requirements. All dish's may contain traces of nuts.



DINNER MENU

Mains

Chicken Prawn Laksa

-Rotti Bread, Sambal

\$31.00

(Chicken only Laksa Available)

Lamb Korma

-Rice, Nann Bread, Sambals

\$29.50

Honey Nut Chicken

-Lemon Pepper Potato, Salad, Pan Sauce

\$30.00

Pan Seared Barramundi

-Shoestring Fries, Salad, Lemon Caper Burre Blanc

\$32.00

300g Eye Fillet

-Shoe String Fries, Salad, Trio Mustard, Onion Jam

\$35.00

(Seafood Sauce Available +\$7.00)

Seafood Basket

Prawns, Scallops, Fish, Calamari & Moreton Nay Bug, Chips & Salad

\$35.00>>

(Cot and Hot Seafood platter available with 24 hours notice \$65pp)

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