

freshly shucked oysters (price per oyster)	natural with lemon (g)	3.5
	ponzu - japanese vinaigrette (g)	3.5
	kilpatrick	4.0
<b>share plates</b>		
toasted turkish bread (v)		4.0
marinated olives (v)		6.0
house made dips with turkish bread (v)		10.0
chicken liver parfait with port glazed shallots, toast and pickles		12.0
yellowfin tuna tartare with avocado, spicy ketchup and kipfler chips (g)		12.0
seafood tasting plate - chef's selection of fresh seafood		39.0
<b>entrée</b>		
ricotta fritters with heirloom tomatoes, marjoram and aged parmesan (v)		16.0
smoked ocean trout 'san choi bao' with young coconut, peanuts and red nam jihm (g)		16.5
salt and pepper soft shell crab with plum and tamarind dipping sauce		17.0
vietnamese chicken coleslaw with cabbage, cucumber and sesame		18.0
<b>main</b>		
beer battered fish and chips with citrus pink peppercorn tartare		24.5
potato gnocchi with heirloom tomatoes, chilli, basil and buffalo mozzarella (v)		24.5
poached bug meat risotto with zucchini, peas and truffle vinaigrette (g)		25.5
pan fried barramundi with pumpkin caponata, zucchini flower and aioli		27.0
bbq victorian lamb rump with smoked eggplant, braised peppers and goats cheese (g)		28.0
hopkins river sirloin with potato fondant, carrot puree and green beans (g)		35.0
<b>sides</b>		
mixed leaf salad with cucumber, chives, shallots and apple cider vinaigrette (g,v)		7.0
warm dutch carrots with spiced yoghurt, brioche and black olive caramel (v)		8.5
chips with tomato sauce (g,v)		8.5
<b>pizza</b>		
margherita, buffalo mozzarella, roma tomatoes and basil pesto (v)		16.5
roasted pumpkin, baby spinach, goats cheese, pine nuts and fried sage (v)		17.0
free range chicken, sweetcorn, green chilli and chipolte mayo		18.0
italian pork sausage with caramelized onion, apple sauce and tallegio		19.0
tiger prawns, peas, fennel, sumac, chilli and lemon		19.5
<b>dessert</b>		
chef's selection of ice cream and sorbet		7.0
salted caramel pannacotta with coconut rough and pineapple sorbet (g)		10.0
chocolate delice tart with peanut praline and banoffee ice cream		10.0
white chocolate semifreddo with cocoa crumbs, passionfruit sorbet and lychee (g)		10.0
affogato - espresso coffee, ice cream and your choice of baileys, cointreau or kahlua		13.0
3 cheese plate served with quince paste, fruit and lavosh		24.0