

freshly shucked oysters	
natural with fresh lemon (g)	3.5
ponzu - japanese vinaigrette	3.5
kilpatrick	3.5
share plates	
today's seafood tasting plate - chef's selection of fresh seafood; great to share	39.0
charcuterie board - chef's selection of cured meats, cheese and assorted accompaniments	29.0
house made dips with garlic and cheese bread (v)	10.0
salt and pepper soft shell crab, thai salad with plum and tamarind dipping sauce	17.0
seven spiced fried baby squid with peanut nam jim (g)	16.0
roasted pork belly with a trifecta of corn (g)	17.5
crispy chicken ribs with firecracker sauce (g)	16.0
butterflied whole king prawns, char grilled with smoked pimento butter (g)	18.5
ceviche yellowtail kingfish with baba ghanoush, crisp olive toast and sherry vinegar	17.0
pizza	
spicy pork and fennel sausage with mushrooms, olives and fontina	19.0
casalingo sopressa, roasted peppers and olives	18.0
tiger prawn, chilli, lemon and sumac	19.0
roasted pumpkin, marinated goats feta, pine nuts and fried sage (v)	17.0
margherita with roma tomatoes and oregano (v)	16.5
gypsy ham with mushrooms and thyme	18.0
main plates	
roasted 250g eye fillet with caramelised witlof, colcannon potatoes and maderia jus (g)	34.0
braised lamb shoulder with french lentils, broad beans and parsnip crisps (g)	27.0
confit duck leg and roasted breast with choucroute, spinach, parsnip puree and dried cherries (g)	34.0
potato gnocchi with roasted pumpkin, rocket, walnuts, sage butter and watercress cream (v)	23.5
seafood linguini with semi dried tomato pesto and basil	26.5
beer battered fish and chips with a citrus pink peppercorn tartare	24.5
roasted blue eye with cod brandade, confit fennel, spinach, carrot puree and sea urchin butter (g)	28.0
side	
shredded cos salad with dill, muscatels, lebanese cucumber and a white wine vinaigrette (v,g)	7.5
chips with tomato sauce (v,g)	8.5
steamed green beans with flaked almonds (g,v)	8.0
cauliflower gratin with gruyere, white sauce and breadcrumbs (v)	7.0
dessert	
chocolate pudding with honey and almond ice cream (15 mins)	12.5
baked rum baba with raisin syrup, hazelnut praline and buttermilk ice cream	12.5
meringue with poached pear, chocolate sauce and date ice cream (g)	12.5
chocolate mousse cake with raspberry coulis	8.0
lemon tart with creme anglaise	8.0
3 cheese plate served with chef's accompaniments - please see blackboards	24.0
affogato - espresso coffee, ice cream & your choice of bailey's, cointreau or kahlua	13.0