

Menu

A LA CARTE

Roasted Pork Loin <i>with sweet potato gratin, grilled asparagus & plum sauce (GF)</i>	38
Scotch Fillet 300gms (recommended to be cooked medium) (GF) <i>with grilled baby vegetables</i>	60
Rib-eye Steak on Bone (GF) <i>with grilled baby vegetables</i>	65
Add Sauce: Red wine Jus / Pepper sauce / Mushroom sauce / Mustard sauce (GF, DF) Add: Creamy Garlic Prawns (GF)	14
Fish of the Day <i>check with our friendly staff</i>	42
Hot Kilo <i>chilli mussels with casalinga bread</i>	35

WINTER WARMERS

Curry of the Day <i>check with our friendly staff (GF)</i>	40
Balsamic & Herb Braised Lamb Shank <i>with royal blue mash & grilled broccolini & braise jus (GF)</i>	45
Braised Duck Leg <i>with celeriac puree, braised beetroot & Szechuan pepper sauce (GF)</i>	42

SHARED PLATTERS

Antipasto Platter To Share <i>Ham, prosciutto, arancini ball, brie cheese, marinated homemade pickle vegetable dips and sliced sourdough beard</i>	48
Seafood Platter To Share <i>Garlic prawns, Kilpatrick oysters, battered fish, chilli mussel, smoked salmon, chips, lemon wedges</i>	75

PUB CLASSICS \$30 EACH

Chicken Parmi <i>Chicken breast, ham & cheese with chips & salad</i>
Bangers & Mash <i>Irish sausage with seasonal vegetable & red wine jus</i>
Fish & Chips with <i>tartare sauce & lemon wedges</i>
Steak Sandwich <i>Grilled ciabatta, steak, bacon, tomato, caramelised onion, cheese & mayo with chips</i>

ADD ON SIDES \$12 EACH

Mashed Potato, Sautéed Garlic Green Bean & Fried Garlic (GF, DF), Beer Battered Chips
Potato Wedges, Garden Salad (GF, DF), Onion Rings, Garlic Casalinga Bread Rolls Platter with Whipped Butter & Evo

(GF) denotes gluten-free (DF) denotes dairy-free

While we endeavour to cater for special dietary requirements, we are unable to guarantee dishes are entirely free of all traces of allergens.

Credit Card Surcharge applies - Visa/MasterCard 1.4%, American Express 1.9%

set menu

TWO COURSE \$55PP | 3 COURSE \$65PP

Elevate your Experience: Add free flowing house wines, beer of the moment, Yuzu & Peach Gin Spritz, Spiced Pineapple Margherita, Espresso Martini & soft drinks \$40pp

Free-flowing beverages are for 2 hours from seated and must be applied to the whole table.

ENTREE \$20 EACH

Seafood Bouillabaisse
with saffron aioli

Pumpkin Gnocchi
with green asparagus, mushroom, courgette, cherry tomato & sage (GF, VGNO)

Home Made Beef Check Ravioli
cooked in sage butter, cherry tomato & parmesan cheese

Roasted Pork Belly & Seared Scallop
with celeriac puree, saffron poach pear & crispy vegetable (GF)

Grilled Octopus' Leg (Additional 8\$)
with pumpkin and thyme puree, honey glaze heirloom baby carrot & chimichurri (GF, DF)

MAIN COURSE \$38 EACH

Chicken Ballotine
with barley and mushroom risotto & marsala sauce (GF)

Panfried Barramundi
with royal blue potato and thyme cake, grilled asparagus, capers berry & dill butter sauce (GF)

Frutti Di Mare Linguine Pasta
clams, calamary, mussel, prawn, chili, tomato sauce, basil & white wine sauce

Risotto
printanier cauliflower, carrot, zucchini, mushroom, sage & parmesan cheese (GF)

Zucchini, Butternut & Ricotta Cheese Lasagna
roast cherry, tomato & basil sauce (GF)

DESSERT \$20 EACH

Warm Brownie
with chantilly cream, hot chocolate sauce & toasted almond

Apple And Rhubarb Crumble
with vanilla ice cream

Vanilla Crème Brulee
with seasonal fruit (GF)

White Chocolate & Raspberry Dome
with berry compote & raspberry macaron