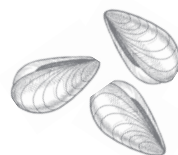


Bread

GARLIC BREAD (V), (GFO)	\$6.50
HERB BREAD (V), (GFO)	\$6.50
BRUSCHETTA (V), (GFO)	\$9.50

Appetizer

ANTIPASTO PLATTER FOR TWO (GFO) A selection of sliced meats, cheese, olives, sun dried tomatoes, char grilled vegetables, seasonal fruits & house bread	\$26.50
SYDNEY ROCK OYSTERS (3/6/12) Natural oysters freshly shucked served with champagne mignonette (GF) Add Oyster	12/\$22/\$40 \$4.50
Oysters Kilpatrick (GF) Add Oyster	\$4.50
SOFT SHELL CRAB (GFO) Lightly battered and fried baby soft shell crab, served with lemon and homemade dipping sauce	\$22.50
SALT & PEPPER SQUID (GFO) Tender squid dusted in our own spice blend, lightly fried and served with lemon and homemade dipping sauce	\$15.50
SMOKED SALMON & CAVIAR SALAD (GF) Served with potato, asparagus, mesclun salad and avocado sauce	\$19.50



Main

SNAPPER FILLET (GF) Pan fried snapper served with sautéed potatoes & caper butter sauce	\$32
SALMON FILLET (GF) Grilled salmon served with spinach, asparagus, sautéed potatoes & salsa verde	28.50
AUSTRALIAN BLACK MUSSELS (GF), Bread (GFO) Cooked in white wine, butter, tomato, garlic, chili & parsley, served with house bread	\$27.50
CHICKEN MASALA (GF) Chicken breast in a masala, sherry & mushroom sauce served with sautéed potatoes	\$25.50
Spaghetti Pasta (V) (VGO) (GFO) Tossed in char grilled vegetables, garlic, chili and pesto	\$25.50

Kids Menu

For children up to 12 years of age with a complementary glass of soft drink

FISH COCKTAILS (GFO) \$16.50
Served with chips and tomato sauce

SALT & PEPPER SQUID (GFO) \$16.50
Served with chips and tomato sauce

CHICKEN SCHNITZEL (GFO) \$18.50
Served with chips and tomato sauce

Dessert

BLACK FOREST CREPES \$14.50
Filled with Sour cherries and chantilly cream topped chocolate ganache

PANNA COTTA \$12.50

TARTE TATIN (V) \$15.50
French style upside down apple tarte served with vanilla ice cream

CHEESE PLATTER FOR TWO (V) \$26.60
A selection of cheese served with cracker

