

SEASONED LUNCH MENU

starter

Grilled ciabatta w dips | 12

Ham hock rillettes, pistachio salt, charred sweet corn aioli | 12 GF DF

Confit duck spring rolls, spiced plum sauce | 12

Whole baked camembert, w crusty ciabatta and fig glaze | 18 GFOR

Australian oysters: natural ½ dozen | 18 dozen | 34 GF

classic kilpatrick ½ dozen | 20 dozen | 36 GF

speck, tomato, chilli and jarlsberg ½ dozen | 20 dozen | 36 G

entree / small mains

braised pork belly, w blood orange marmalade, crushed walnuts E | 18 M | 32 GF DF

sesame salted calamari, green mango, snow pea, lime, chilli and coriander, miso aioli E | 17 | 30 GF DF

duck tortellini, spiced caramelized pears, roast parsnip, cashew crumb, torched goats feta, sherry jus E | 18 M | 34

smoked salt cured ocean trout, horseradish emulsion, roast garlic crostini, baby red sorrel, salmon caviar, charcoal dust E | 18 GFOR DF

prawn and baby clam linguine, broccolini, baby capers, chilli, garlic, white wine and olive oil E | 18 M | 34



Head Chef: Clinton Stievano
15% surcharge on public holidays

Manager: Marie Hartmann
all meals available takeaway
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Vegetarian

Stilton gnocchi, brussel sprout leaves, wood ear mushrooms, truffle cream, parmesan crisp
E | 18 M | 34

Shitake and tofu wontons, mushroom dashie, baby leeks E | 16 M | 30 Vegan

smoked semi dried tomato, roast pine nuts, marinated goats feta, roquette salad
E | 16 GF VOR

Pear, fennel and walnut salad, roquette, apple cider and caraway vinaigrette E | 16 M | 28 vegan

Vegetable linguine, broccolini, baby capers, lemon, chilli, and baby spinach E | 18 M | 32 DF

Mains

beer battered fish and chips with arugula salad and aioli M | 22

Seasoned spiced beef burger, grilled ciabatta, beer battered fries, balsamic onion jam | 18

300g rib fillet, seasonal greens, herb baby potatoes, balsamic onion jam, red wine jus M | 40

sides | 8

combination of three sides from below | 20

beer battered fries with roast garlic aioli

pear, fennel, walnut, roquette, apple vinaigrette

seasonal greens with slithered almonds GFOR

arugula, pine nuts, smoked semi dried tomatoes, grana padano

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