

SEE THE BOARD FOR OUR DAILY SPECIALS

ENTRÉE

GARLIC BREAD	12
SEASONAL GREENS	16
tossed in peanut oil and soy sauce.	
SOUP OF THE DAY	16
FETA-STUFFED TOMATOES	18
with onion and capers, served on a bed of jasmine rice.	
SALSA STACK	22
with four king prawns, mango and avocado, drizzled with a coriander, ginger and lime dressing.	
BASIL AND MACADAMIA ARANCINI	22
drizzled with truffle oil.	
OYSTERS	
Natural	1/2 doz 22 doz 42
Kilpatrick	1/2 doz 28 doz 46

MAINS

BAKED TROUT	42
with lemon butter sauce, Italian salad and Lyonnaise potatoes.	
SEAFOOD MARINARA	42
prawns, scampi, calamari, salmon and oysters in a Neapolitan sauce.	
FILET MIGNON	52
served on a bed of mashed potato, with garlic butter sauce, field mushroom, bacon, seasonal greens and red wine jus.	
HERB-RUBBED RACK OF LAMB	
grass-fed from the Victorian Goldfields region, served with a roasted vegetable salad, and red wine jus.	
2-point rack	42
4-point rack	56

SEE OUR PRIME MEATS MENU FOR FURTHER OPTIONS



SIDES

SAUCE ON THE SIDE	3
Diane, Pepper, Mushroom	
MASHED POTATO	5
HOT CHIPS	9
GARDEN SALAD	12

KIDS MAINS

FISH AND CHIPS	18
battered flathead tails, served with seasonal greens or shoestring fries and a side of tomato sauce.	
CHEESEBURGER	18
cheese, pickles, tomato sauce, and beef patty, served with shoestring fries and a side of tomato sauce.	
SPAGHETTI BOLOGNESE	18

DESSERTS

LEMON MERINGUE TART	20
served with strawberry jam and cream.	
STRAWBERRY INFUSED TART	22
served with ice cream.	
APPLE PIE	24
served with ice cream and a dusting of cinnamon.	
STICKY DATE PUDDING	24
topped with house-made whiskey sauce and ice cream.	

DIETARY NEEDS

If you have special dietary needs, our talented chefs can cater for gluten intolerance, vegetarians, vegans, and most allergies. Let us know how we can help.