

# Starters

**Soup of the Day** - Check our Specials board

## Traditional Bruschetta

Diced Italian tomatoes & Spanish onion, seasoned with fresh basil & sea salt, on parmesan toasts

## Mediterranean Dips & Marinated Olives

Platter of three dips served with grilled pita bread, parmesan toasts & marinated olives.

## Garlic or Herb Bread

### Oysters

Natural (6) **14.5** (12) **25.9**  
Kilpatrick (6) **16.9** (12) **26.9**

## Garlic or Sweet Chilli Prawns

Served on steamed jasmine rice

## Salt & Pepper Calamari

Flash fried ribbons of local calamari tossed in dusted flour, sea salt & cracked black pepper. Served on rocket leaves and shaved cucumber.

## Calamari in Chilli Jam & Bok Choy

Pan fried calamari seared with vegetable julienne, baby bok choy and chilli jam. Served on jasmine rice.

## Lambs Brains

Crumbed in parmesan & caper crumbs, served on lettuce chiffonnade, accompanied with lemon butter and crispy panchetta.

## Saganaki & Chorizo

Grilled goats cheese and chorizo sausage, served on a sauté of baby spinach.

# Salads - Light Meals

## Chicken Caesar

Cos lettuce leaves in Caesar dressing with crispy bacon and croutons, crowned with grilled chicken tenderloins, poached egg & anchovy fillets.

## Thai Beef

Pan seared eye fillet of beef on salad of mixed greens, bean shoots, cucumber, onion, tomatoes, cashews, mint & coriander; tossed in a coconut cream Thai dressing.

# Favourites

*Amy's most requested*

## Fish & Chips

Fresh Trevally fillets in beer batter, served with chips & side salad.

## Salt & Pepper Calamari

Flash fried ribbons of local scored calamari tossed in dusted flour, sea salt & cracked black pepper. Served on rocket leaves and shaved cucumber.

## Roast Herb Chicken

Filled with mushrooms, parmesan & spinach, served on potato rosti and chargrilled vegetables, topped with pistachio butter.

## Chicken Parmigiana

Served with choice of chips & salad or vegetables & potato.

## Veal Sirloin Schnitzel

Flattened backstrap of one year old vealer, crumbed with parmesan & parsley; served with seasonal vegetables.

## Lasagne

Homemade five layer traditional lasagne, served with chips & side salad.

# From the Char Grill

**Porterhouse 300 gms**

**Rib Eye 420 gms**

**Eye Fillet 250 gms**

**Chicken Breast 220 gms**

*All steaks are grilled to your liking and served with your choice of: salad & chips or vegetables & potato.*

*Also included is your choice from our homemade sauces: Red wine gravy, Mushroom Sauce, Green Peppercorn Sauce, Kilpatrick, Hollandaise or Garlic Butter.*

7.9 **Lamb Noisette** 21.9

6.9 Rosemary crusted lamb loin medallions, on a bed of chunky ratatouille & sliced potatoes. Topped with a dollop of tzatziki yoghurt & balsamic drizzle.

10.9 **Lambs Brains** 26.5

Crumbed in parmesan & caper crumbs, served on lettuce chiffonnade, accompanied with lemon butter and crispy panchetta.

5.9 **Lamb Rogan Josh** 22.9

Mild fragrant Indian tomato curry, served on jasmine rice, accompanied with yoghurt raita and pappadams.

**Avocado Chicken** 22.9

Whole roasted chicken breast filled with diced lemon flavoured avocado & roast macadamia nuts, served on thyme risotto; accompanied with seasonal vegetables.

15.5 **U.S. Pork Ribs & Buffalo Wings** 28.9

Char grilled marinated pork ribs & chicken wings served with chips & salad.

15.5 **Grilled Pork Cutlet** 23.9

Pork cutlet served on the bone with potato mash and seasonal vegetables, accompanied with curried apple chutney and plum and ginger jus.

12.9 **Garlic or Sweet Chilli Prawns** 25.5

Served on steamed jasmine rice

13.9 **Atlantic Salmon Fillet** 26.9

Grilled Tasmanian salmon served on pea & leek risotto with a hollandaise sauce.

12.9 **Whole Grilled NZ Flounder** 23.9

Whole, fresh New Zealand flounder perfectly grilled and served with your choice of chips and salad or vegetables and potato.

# From the Pan

19.9 **Veal Escalopini** 27.9

Veal loin medallions sautéed with mushrooms & white wine cream; served on potato gnocchi, tossed in beurre noisette, sage leaves & parmesan cheese. Accompanied with seasonal vegetables.

19.9 **Spaghetti Marinara Pescatore** 19.9

Select blend of our top seven fresh seafoods, tossed in garlic, tomato & basil sauce, chopped parsley, al dente spaghetti & sea salt.

**Spaghetti Genovese** 17.9

Basil Pesto bound spaghetti with semi dried tomato, olives & snow peas. Topped with parmesan cheese.

19.9 **Pumpkin Pinenut & Spinach Gnocchi** 18.9

Tossed in champagne white wine sauce, finished with parmesan cheese.

22.9 **Chicken, Mushroom, Bacon & Spinach Risotto** 19.9

Folded through aborio rice, finished with cream & parmesan cheese.

21.9 **Risotto Milanese** 21.9

Seared rump, beef marrow, potatoes and parsley in red wine & beef stock, infused aborio rice. Finished with parmesan cheese.

19.9 **Combination Noodle Stir Fry** 22.9

A sumptuous blend of eye fillet, chicken, prawns & calamari; stir fried with vegetables, hokkien noodles & our seasoned blend of mildly spiced Indonesian Soy based sauce.

27.9 **Nasi Goreng** 19.9

Indonesian fried rice sauted with onions, capsicum, celery, corn and peas; flavoured with ketjap manis. Topped with fried egg.

# Side Dishes

**Bowl of Chips** 4.9

**Seasonal Vegetables** 4.5

**Potatoes sauted with Garlic & Rosemary** 3.5

**Garlic Mashed Potato** 3.5

**Jasmine Rice – Steamed** 3.5

**Tossed Garden Salad** 4.5