

Starters

Tasting Plate

A tempting selection of six bite sized morsels for two. Our staff will advise on our current seasonal offerings.

Soup of the Day - Check our Specials board

Traditional Bruschetta **V**

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

Mediterranean Dips & Marinated Olives **V**

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 ribboned cucumber.

Seared Scallops

Pan seared Japanese scallops crowned with crisp pancetta wafers & pea puree.

Kibbeh

Torpedo shaped Lebanese lamb croquettes filled with pine nuts & bocconcini cheese. Served with yoghurt dipping sauce.

Salads - Light Meals

Thai Fish Cakes

Authentic Thai – spiced fish cakes on carrot & cucumber ribbons with bean shoots. Served with sweet chilli sauce & cucumber relish

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

Oven roasted chicken breast filled with mushrooms, parmesan & spinach, served on potato rosti and chargrilled vegetables, topped with pistachio butter.

Chicken Parmigiana

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

Lasagne

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

Lamb Noisettes

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

Atlantic Salmon Fillet

Grilled Tasmanian salmon served on nicoise salad of kipfler potatoes, green beans, tomato, onion, cucumber, olives, egg & Caesar mayonnaise.

Whole Grilled NZ Flounder

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

From the Char Grill

19.9 Porterhouse 300 gms

Rib Eye 420 gms

7.9 Eye Fillet 250 gms

6.9 Chicken Breast 220 gms **GF**

Mains

Marinated Lamb Rump

Butterflied & flattened char grilled lamb rump served with Greek salad, grilled Turkish bread, lemon & tzatziki.

5.9

Avocado Chicken

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

16.9

U.S. Pork Ribs & Buffalo Wings

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

15.5

Moorish Chicken

Oven roasted breast of chicken filled with chermoula spiced Middle Eastern eggplant pickle & coriander herb cous cous. Drizzled with harissa mayonnaise. Served with vegetables.

15.9

Lamb Shank

Braised shank on mashed potato served with roast red vegetables, seasonal greens & vegetable braising jus.

12.9

Veal Sirloin Schnitzel

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

15.9

Grilled Pork Cutlet **GF**

Pork cutlet served on potato mash saute'd red and savoy cabbage with chilli and sumac, accompanied with curried apple chutney and plum and ginger jus.

17.9

Lamb Rogan Josh

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

19.9

Veal Escalopini

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

19.9

Spaghetti Marinara Pescatore

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

19.9

Combination Noodle Stir Fry

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

19.9

22.9 Lemon Pepper Chicken Risotto **V**

Lemon peppered chicken saute'd with mushrooms, semi dried tomatoes & sugar snap peas, finished with Grana Parmigiano.

22.9

21.9 Spaghettini Scallops

Marinated scallops tossed with spaghetti, parsley and bread crumbs, saute'd with chilli and lime.

21.9

19.9 Pumpkin, Pinenut & Spinach Gnocchi **V**

Tossed in a white wine cream sauce, finished with parmesan cheese.

19.9

17.9 Garlic or Sweet Chilli Prawns

Served on steamed jasmine rice.

17.9

21.9 Tandoori Chicken Fettuccini

Chicken dice marinated in tandoori spices saute'd with bacon & mushrooms, tossed in a white wine cream sauce.

21.9

26.9 Seafood Jambalaya **GF**

Mildly spiced tomato, thyme, capsicum & chorizo with prawns, calamari, scallops, salmon & trevally dice. Tossed with corn kernels & celery.

26.9

23.9 Thai Green Prawn Curry

Aromatic Thai green curry prawns saute'd with snow peas, bok choy and red pepper julienne; on a roasted sweet potato & egg plant baton stack.

23.9

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.

28.9

35.9

32.9

18.9

28.9

22.9

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