

BREAKFAST

Fruit toast, banana bread or sourdough, spreads (v)	8
Cranberry & almond toasted muesli, chai poached pear, cinnamon yoghurt (v)	10
Chilled vanilla rice pudding; coconut, lychee (gf, v)	12
Yoghurt pannacotta, nut cluster, blue berry compote (v)	11
Avocado on sourdough your way, crumbled feta, Spanish onion, chilli (v)	11
French toast; bacon, maple syrup, homemade roasted banana ice cream	16
Warm smoked salmon salad; baby potatoes, beetroot, poached egg, goats cheese, asparagus, croutons, caper berries	20
Eggs your way; poached, fried or scrambled, sourdough (v)	9
Breaky bap; braised beef cheek, fried eggs, hash browns, spinach, BBQ sauce	16
Kingfish tacos, avocado, cherry tomatoes, fried eggs, smoked paprika aioli, herbs (df)	19
Classic Eggs Benedict; shaved ham, English muffin, spinach, hollandaise	14
Spinach & feta in filo pastry, red pepper relish, poached eggs (v)	16
Big Pommy Bastard; eggs your way, air-dried tomato, bacon, mushroom our baked beans, chorizo, hash brown	20
Vegie breakfast; eggs your way, mushroom, spinach, avocado, our baked beans, air dried tomato, hash brown (v)	18

ADD SOMETHING EXTRA...

Air-dried tomato, mushrooms, spinach, asparagus, egg your way	3
Our baked beans, avocado, hash browns	4
Chorizo, smoked salmon, bacon	5
Gluten free bread	2

MILKSHAKES 5.5

Chocolate | Strawberry | Vanilla | Caramel | Banana

Add soy or extra ice cream 1.5

FRESHLY SQUEEZED MIX JUICE

Orange
Apple
Carrot
Celery
Watermelon
Pineapple

Add something extra .50

Ginger
Beetroot
Lemon
Mint

HAVE HERE 5

Breakfast available Saturday & Sunday 8.00am-3.30pm

STARTERS

Artisan breads & dips	10	Oysters x 3 your way; (gf, df) natural, shallot vinagerette, Kilpatrick	12
Duck pate, zucchini pickle, toasts	12	fried chicken wings (df)	12
Eggplant chips, smoked paprika mayo	11	Grilled lamb cutlets, salsa verde	15
Crispy pork belly, chilli caramel, coriander salad (df)	13	Beef short rib braised in our own tangy BBQ sauce (df)	15
Heirloom cherry tomato bruschetta, baked ricotta (v)	11	Kataifi prawn skewers, soy aioli	14
Chilli salt calamari, herb aioli (df)	12	Jalapeno & cheddar croquettes, red pepper relish (v)	13
Soft shell crab tacos; black bean jalapeno salsa (df)	16		

Choice of 3 for \$35

Choice of 4 for \$45

Choice of 5 for \$55

MAINS

Chicken salad; avocado, cherry tomatoes, red onion	22
Braised artichoke & green pea salad; freekeh, pink peppercorns, herbs, pecorino	21
<i>Add chicken 5</i>	
Smoked venison salad; roasted stone fruits, hazelnuts, burrata (gf)	24
Crispy skin Grouper fillet; macadamia, citrus & fennel salad (gf)	26
Smoked pulled pork sandwich, coleslaw, homemade BBQ sauce, chips	23
200g beef burger, bacon, cheese, lettuce, beetroot relish, fried egg, aioli, chips	24
Seafood paella; saffron rice, shellfish, salmon, kingfish, calamari, chicken, chorizo (gf)	28
For two to share	50
Pappardelle, portobello mushrooms, peas, spinach, walnut butter, goats cheese (v)	23
<i>Add chicken 5</i>	
Chicken breast, potato rosti, black bean & corn salsa (gf)	26
Baked salmon wellington, crayfish mousse, champagne beurre blanc, broccolini	27
Lamb rump, baby carrots, green beans, roasted rosemary potatoes, jus (gf)	27

STEAKS

Choose your steak, a sauce & two sides, tell us how you would like it cooked & leave the rest to us!

Porterhouse 300g	32
Eye fillet 200g	33
Scotch fillet 300g	32
T-bone 350g	32
Ribeye 800g (To share) <i>Will take approximately 40mins for medium</i>	75
Lamb shoulder 850g (To share)	72

SAUCES 2

Thyme & pinot noir jus (gf, df)
Creamy mushroom sauce (gf)
Green peppercorn sauce (gf)
Truffle mustard (gf, df)
Horseradish cream (gf, df)
Cafe de parris butter (gf)
Blue cheese butter (gf)

SIDES 8

Iceberg lettuce wedge, blue cheese aioli
Baby beetroot salad, goats cheese
Asparagus & cherry tomato salad
Green beans, bacon & chilli butter
Roasted portobello mushrooms, dukkah
Broccolini, smoked almonds
Honey glazed baby carrots
Potato salad
Hot chips

*extra side with steak 4

*extra sauce with steak 1

WEEKNIGHT SPECIALS

MONDAY

Get any two mains, two desserts and a bottle of wine \$80

TUESDAY

Tapas and Sangria

Choice of three tapas dishes and a jug of sangria \$55

WEDNESDAY

Sharing is caring

Choose one of our sharing items and receive a complimentary bottle of wine

THURSDAY

Burger night, select from 3 gourmet burgers & chips with a beer or wine \$20

HAPPY HOUR EVERYDAY 5 PM - 6 PM

\$5 Ciders

\$5 Corona

\$5 St Kilda Brew

\$5 Basic Spirits

\$5 Wine