

Entrée

Soup of the day	10
Crispy Fried Arancini with Smoked Paprika	12
Hervey Bay Prawns with Chilli & Ginger served with Pineapple & Cucumber Salsa	15
Coffin Bay Oysters 1/2 dozen Natural Kilpatrick Pomegranate dressing Iberica chorizo & tomato	18
Antipasto Plate with Dips, Marinated Vegetables & Fresh Bread	16 pp
Steamed Black Mussels with Fennel, Tower Hill Garlic & Sauvignon Blanc	17



Please advise us of any dietary requirements before ordering, we will endeavor to assist with dietary requirements however, we use dairy, seafood, nuts, eggs and wheat in our kitchen.

Mains

Grilled Fresh Local Fish with mango salsa	Market Price
Mushroom Risotto with lemon, goat's cheese & baby spinach	\$28
Seared Tasmanian Salmon with fennel and pea risotto	\$30
Duck Breast with local quince, honey & pumpkin puree	\$31
Merri Valley Lamb Rack with buttered spinach & red wine jus	\$33
Chargrilled Western District Eye Fillet with onion, marmalade & pepper sauce	\$34
Blakes Seafood Platter with a selection of today's freshest local and interstate seafood	\$50pp

Sides \$8

Green Salad
Warm Roast Vegetable Salad
Steamed Basmati Rice
Beer Battered Fries
House made traditional Irish bread



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Desserts

Fruit Crumble	\$14
Sticky Date Pudding	\$15
Traditional Brulee	\$15
Dark Chocolate Fondant	\$14
Cheese Board with date jam, fresh and dried fruit	\$22pp



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