

Entrées

Garlic Bread \$8

Confit Garlic and olive oil crisp sourdough with fresh Parmesan. \$8

Bruschetta \$16

crispy sourdough, goats curd and vine ripened cherry tomatoes, olive oil w/ balsamic reduction. \$16

Anti-Pasto share plate \$23

warmed olives, chorizo, dips, bread, and haloumi.

Honey chilli Haloumi \$16

Pan fried Haloumi in chilli and honey glaze.

Whiting Tacos \$18

Tempura whiting with Asian slaw and soy ginger glaze in soft tortillas.

Pork Belly Bites \$18

Cooked in five spice and apple glaze served with chipotle relish.

Soup of the day w/ Crisp Sourdough \$16

ask your waiter for our current available soup.

Mains

Sage Cream Chicken \$30

Seared Chicken breast, seasonal vegetables, creamy mash potato and sage cream sauce and crisp Prosciutto

180gm Eye Fillet Steak \$38

w/ rosemary & Sea Salt Potatoes, seasonal greens, and a red wine jus.

Pan Seared Fish of the day. \$28

choice of chips and salad or potatoes and seasonal vegetables and a lemon beurre

Slow Roasted Greek Lamb Shoulder. \$32

w/ roasted Lemon Potatoes, seasonal greens, and jus

Chilli Prawn and Basil Pasta. \$28

w/ fresh parmesan, anchovy, and olive oil

Zucchini & Cherry Tomato Pasta. \$24

w/ tomato pesto, chilli, basil and Reggiano

Fennel and Pork Ragu. \$26

w/ Linguini and Reggiano



Burgers and Sandwiches

CK's BGB. \$24

Beef Burger with Tomato, Lettuce, Cheese, Beetroot Relish, Bacon, Egg & Aioli on a Milk Bun served with Chips

Cajun Chicken Burger. \$21.90

Cajun Chicken, Lettuce, Tomato, Avo, Cheese and Chilli Jam on Turkish served w/Chips

Steak Sandwich. \$21.90

Tender Grilled Steak Rocket Lettuce, Tomato, Cheese, Sauteed Onion, Aioli & Tomato Relish on S'Dough. served with Chips.

Mediterranean Turkish Sandwich \$19

*Roasted Mediterranean Vegetables with Haloumi and Basil Aioli
On Turkish Bread, Served w/ Chips*

Kids \$15

Spaghetti Bolognese

Chicken tenders and chips

Cheeseburger and chips

Steak and chips.

All kid's meals come with ice cream or jelly dessert.

Desserts

Chocolate Brownie. \$13

Warmed rich brownie with ganache and vanilla ice cream

Eaton Mess. \$19

Mixed berries and coulis with crisp meringue and fresh cream

Crepe Suzette. \$24

*Classic orange flavoured handmade crepes sauteed in a pan
and served with ice cream.*

Cheese plate. \$21

Selection of three cheeses, fresh and dried fruits with cracker assortment

Crumble of the week. \$19

Home-made crumble over stewed fruit served with ice cream.

Assorted cakes and slices from our cabinet

Non alcoholic drinks as per our daytime menu.

BYO Alcoholic beverages only.

One time corkage fee of \$2.00

