

## *To share*

House bread ( <i>gluten free bread available on request</i> )	3
Garlic bread	12
Spicy marinated Kalamata olives	9
House made chicken liver pate and crackers	12
Marinated octopus	14
Tempura Prawns wasabi mayonnaise	15
Arancini	10

## *Entrée*

Chef's Taste Board (minimum of two people)	46	
Homemade soup	16	
Chilli squid linguine, spinach, tomato, garlic, parsley	20	
Crispy skinned pork belly, bok choy, soy glaze	20	
Artichokes, grilled halloumi, garlic herb crumb, lemon vinaigrette	19	
Panko crumbed wasabi stuffed scallops, cucumber and noodle salad	21	
Veal carpaccio, tuna mayonnaise, capers, verjuice jelly, olive tapenade	21	
Oyster Kilpatrick	½ dozen 20	1dozen 40
Oysters Natural with a soy and mirin dipping sauce	½ dozen 18	1 dozen 36

## *Main*

Roasted lamb cutlets, braised lamb shoulder, rosemary scented potatoes, pea purée <i>Winemaker's suggestion: Cabernet 2012</i>	42
Beef fillet, potato gratin, roasted shallots, foie gras, truffle jus <i>Winemaker's suggestion: Shiraz 2013</i>	45
Grilled fish, macadamia nut crust, spicy lemongrass/coconut broth, king prawns, Asian greens <i>Winemaker's suggestion: Verdelho 2016</i>	42
Goats cheese and rocket tortellini, mushroom pithivier, mixed greens <i>Winemaker's suggestion: 2015 Sangiovese</i>	38
Pork cutlet, creamed cabbage, caramelised apples and prunes <i>Winemaker's suggestion: 2016 Chenin</i>	42
Honey, coriander and fennel glazed chicken, gnocchi, wild mushrooms <i>Winemaker's suggestion: 2015 Chardonnay</i>	40

## *Sides*

Mash potato, truffle oil	10
Shoestring fries with garlic aioli	10
Buttered seasonal vegetables	10
Tomato, buffalo mozzarella, basil and a balsamic viniagrette	15
Waldorf salad	15

## *Gourmet Boards*

Please ask staff for details - available Monday to Friday only (*not available with any other offers, not available on Public Holidays*).

## *Dessert*

Passionfruit cheesecake	16
Honey and saffron brulee, biscotti	16
Chocolate assiette – chocolate tart, white chocolate parfait, chocolate macaron	16
Ice cream - <i>please ask wait staff for today's specials</i>	4 (per scoop)
Affogato - Vanilla ice-cream served with a shot of espresso coffee and your choice of <i>Fortified Muscat, Fortified Shiraz 30mls or Amaretto, Tia Maria or Baileys 15mls</i>	16.50
Selection of premium imported and Australian cheese, dried fruit, homemade fruit bread, crackers	
Choice of one cheese	18
Choice of two cheeses	24
Choice of three cheeses	30

**Our Chefs have taken great care in creating these dishes, please note that alterations cannot be made. Most dishes can be modified to be Gluten Free – please ask staff for details. As all meals are prepared fresh, there may be a wait of up to 30 minutes.**

**If you or a member of your party has a food allergy or special dietary requirements it is important that you inform a member of staff before placing your order.**

*Please note on all Public Holidays there is an additional 15% surcharge*