

STARTERS

Oysters (Min 6) - \$5 each

Fresh Oysters

Kilpatrick

Menu

SHARED ENTREE PLATTER

Lemon pepper calamari (*gf df*), mushroom & black truffle arancini (*v*), buffalo cauliflower bites (*vg gf df*) 🌶️
turkish flatbread with homemade dips and marinated olives (*vg df gf*)

MAINS

Prosciutto Pizza

silky prosciutto layered with marinated rocket & shaved parmesan

Risotto Primavera *vg df gf*

napoli sauce with roast vegetables, garlic, olives and spinach

House-made pappardelle trismo

King prawn, bacon, sun-dried tomato, spinach cooked in a rose sauce infused with basil oil and pecorino

Tortellini florentine with ricotta & spinach

bacon, sun-dried tomatoes, spinach, pecorino, mozzarella, basil & rose sauce and pine nuts

Salt & pepper calamari *df*

honey lemon salad, served with fries & dill caper mayo

Bourbon glazed pork ribs

served with house-made fresh coleslaw and chips

Roasted chicken breast *gf*

mash potato, baby carrots, grilled asparagus with mushroom sauce

8-hour braised beef cheek *gf*

broccolini, baby carrots, mashed potato, and jus and sweet potato crisp

SIDES

Ciabatta Bread \$4

Garden Salad \$8

Greek Salad \$8

Chips \$8 | \$16

Garlic Cheese Focaccia \$14

DESSERTS

Baked Cheesecake *gf*

strawberries and double cream

Vanilla pannacotta *gf*

with raspberry coulis

Sticky date pudding

with double cream

Italian tiramisu *v*

*contains alcohol

Trio of sorbet *vg gf*

Berry coulis

Vanilla Ice Cream

KIDS 2 COURSE (10 & Under) - \$19.90

MAINS

Chicken Nuggets & Chips

OR

Napoli Pasta

DESSERT

Vanilla Ice-Cream

No Alterations To Menu. No Split Bills.

May contain traces of, but not limited to, the following: peanuts, tree nuts shellfish, fish, sesame, soy, and lupin. As we bake bread and make pasta and pastry products containing gluten, we cannot guarantee any gluten cross contamination. As every effort is made to have gluten free products on dishes, airborne particles may be present on all dishes.

v = vegetarian vg = vegan gf = gluten free df = dairy free