



# MENU

## STARTERS

- Oysters** 6 / 12
- Fresh oysters** \$5 ea
- Kilpatrick** \$5 ea

## SHARED ENTREE PLATTER

lemon pepper calamari gf df, mushroom and black truffle arancini v, buffalo cauliflower bites 🍌 vg gf df, turkish flatbread with homemade hummus gfo, and marinated olives vg gf df.

## MAIN

**Pappardelle Trismo** 🍌  
king prawns, bacon sun-dried tomato & spinach with a rose sauce infuse with basil oil, finished with parmesan & chili

**French cut chicken** gf  
mashed potato, steamed seasonal vegetables, creamy mushroom sauce, finished with crystal spinach

**8 Hour beef cheek** gf  
broccolini, baby carrots, mashed potato, sweet potato crisp in a red wine jus

**Grilled barramundi fillet** 🍌 gf  
served on the bed of creamy cauliflower puree, greens, crushed mixed nuts, fried garlic and lemon butter

**Prosciutto Pizza**  
silky prosciutto layered with marinated rocket sprinkled with shaved parmesan

**Risotto primavera** vg df gf  
napoli sauce, roast vegetables, garlic, olives and spinach

## DESSERT

**Baked cheesecake** gf v  
strawberries and cream

**Vanilla pannacotta** gf v  
raspberry coulis

**Italian tiramisu** 🍌 v  
\*contains alcohol

**Duo of sorbet** vg df gf  
flavours of the day

**Vanilla ice-cream** gf v

## SIDES

**Garden salad** \$8  
mixed leaves, tomato, cucumber, red onion and balsamic dressing

**Greek salad** gf v \$8  
mixed leaves, tomato, feta, olives, cucumber and balsamic dressing

**Chips** vg \$8

**Garlic bread** v (+ Cheese \$2) \$7

**Garlic, herb & cheese focaccia (Large)** v \$12

GF Base + \$4

v= vegetarian | vg = vegan | gf = gluten free | df = dairy free | 🍌 = contains nuts

**HOT CROSS  
BUN  
MARTINI**

**\$19**



**PRE-ORDER OR  
AVAILABLE ON THE DAY**

## KIDS (10 & UNDER)

### ENTREE

Pasta with napoli sauce

### MAIN

Chicken nuggets and chips

### DESSERT

Vanilla ice-cream