



STARTERS

Fresh oysters 6 / 12 Natural \$5 ea Kilpatrick \$5 ea

SHARED ENTREE PLATTER

lemon pepper calamari, arancini with mushroom, parmesan & black truffle, buffalo cauliflower bites, croquettes with gorgonzola bechamel, dip and bread, rocket salad and marinated olives.

please let your waiter know if you are gf or vg

MAINS

Tortellini with ricotta & spinach

florentine rose sauce made with bacon, vegetables and spinach topped with pecorino

Risotto primevera gf vg

napoli sauce with roast vegetables, garlic, olives and spinach

Slow cooked turkey breast gf

creamy mash potato, roast vegetables topped with cranberry cream sauce

8 hour braised beef cheek gf

broccolini, baby carrots, mash potato and jus with sweet potato crisp

Grilled barramundi fillet gfo

steamed zucchini, broccolini, creamy dill sauce and tempura scallops

Tiger prawn pizza gf base available add \$4

juicy tiger prawns, fresh marinated rocket with a generous sprinkle of shaved parmesan

SIDES

Ciabatta bread \$4
Garden salad \$8
Greek salad \$8
Chips \$8
Garlic & Cheese focaccia \$8

DESSERTS

Baked cheesecake gf

with strawberries and double cream

Vanilla pannacotta gf

with raspberry coulis

Christmas pudding

with ice cream and caramel sauce

Chef's choice sorbet vg gf df

various flavours with raspberry coulis

KIDS 3 COURSE MENU (10 & Under)

FNTRFF

Pasta with napoli sauce

MAINS

Chicken nuggets & chips

OR

Margherita pizza

DESSERT

Vanilla ice-cream

