

# Welcome to the Family

## Starters

<b>Coffin Bay oysters</b> (min 6) Kilpatrick	\$5 ea
<b>Bruschetta</b> (2) v vgo tomato, red onion, basil oil, Persian feta with balsamic glaze	\$15
<b>Lemon pepper calamari</b> gf honey lemon rocket with dill caper mayo	\$18
<b>Arancini</b> v mushroom and black truffle, parmesan, aioli	\$15
<b>Croquettes</b> gorgonzola flavoured bachamel, chefs choice meat and veg filling, panko crumbed and served with chipotle mayo	\$15
<b>Grilled halloumi</b> v gf pickle olives with balsamic glaze	\$18
<b>Patatas Bravas</b> gf crispy bacon, mozzarella with chipotle mayo	\$15
<b>Buffalo cauliflower bites</b> vg df coconut youghurt	\$14
<b>House-made dips with flat-bread</b> gfo	\$15

## From The Pan

<b>House-made linguine with seafood</b> garlic, chilli, tomato, capers, olive oil and herb	\$39
<b>House-made pappardelle trismo</b> King prawn, bacon, sun dried tomato, spinach cooked in a rose sauce infused with basil oil and finished with pecorino	\$36
<b>House-made papperdelle pesto</b> v creamy pesto sauce, pine nuts, sun dried spinach with pecorino	\$32
<b>House-made gnocchi gorgonzola</b> bacon, snow peas, asparagus, gorgonzola cheese, herb with cream sauce and pecorino	\$34
<b>House-made gnocchi napolitana</b> v fior di latte, basil, tomato with pecorino	\$32
<b>Risotto espana</b> gf king prawn, spanish chorizo, snow pea, asparagus, dill, saffron with cream	\$34
<b>Chicken mushroom risotto</b> gf slow cooked chicken breast, selected mushroom, roasted cashew with herb and cream sauce	\$32
<b>Risotto primevera</b> vg df gf roast vegetables, garlic, olive, napoli, spinach	\$32

## From The Sea

<b>Lemon pepper calamari</b> gf honey lemon rocket, french fries with dill caper mayo	\$34
<b>Baramundi</b> gf roasted chat potato, snow peas, asparagus, lemon butter garlic sauce with tempura prawn	\$40

## Slow Cooked

<b>8 hour braised beef cheek</b> gf broccolini, baby carrots, mash potato and jus with sweet potato crisp	\$40
<b>Bourbon glazed pork ribs</b> home-made fresh colesaw and fries	\$38

## From The Grill

<b>Tuscan lamb</b> gf served medium rare to medium roasted chat potato, baby carrots, asparagus, walnut, red wine jus with goats cheese	\$40
<b>Roasted chicken breast</b> gf mash potato, baby carrots, grilled asparagus with mushroom sauce	\$32
<b>250g Eye Fillet</b> gf	\$59
<b>350g Porterhouse</b> gf	\$48

all steaks are served with roasted chat potato, grilled asparagus and your choice of sauce from

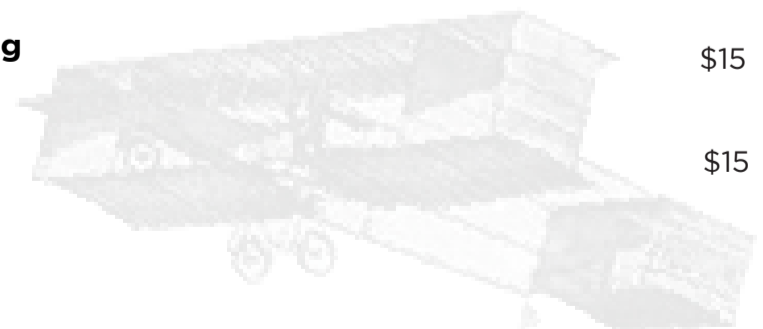
*red wine jus, peppercorn, mushroom, garlic butter*

## Sides

<b>Cold marinated olives</b> vg df	\$9
<b>Duck fat chat potato</b> v vgo chipotle mayo	\$9
<b>Garden salad</b> gf df vg mixed leaves, tomato, cucumber and red onion	\$9
<b>Greek salad</b> v mixed leaves, tomato, feta, olives and cucumber	\$10
<b>French fries</b> vg	\$8
<b>Russo garlic bread</b> (2) v ciabatta bread with parsley and garlic / add cheese \$2	\$7
<b>Ciabatta Bread</b> (2) vg olive oil and balsamic	\$4

## Desert

<b>Baked cheesecake</b> gf with strawberries and double cream	\$14
<b>Vanilla panacotta</b> gf with raspberry coulis	\$13
<b>Sticky date pudding</b> with double cream	\$15
<b>Trio of sorbets</b> vg ask your waiter	\$15



May contain traces of, but not limited to, the following: peanuts, tree nuts shellfish, fish, sesame, soy, lupin.  
As we bake bread, make pasta and pastry products containing gluten, we cannot guarantee no gluten cross contamination. As every effort is made to have gluten free products on dishes, airborne particles may be present on all dishes.

No alterations to the menu, sorry.