

BREADS

Herb and Garlic Bread **5.9**

Bruschetta Platter **13.9**

with Zucchini & Fennel, Eggplant & Capsicum, Tomato & Balsamic

OYSTERS

Natural **13.0** ^{1/2 DOZ} **25.5**
with Lemon

Kilpatrick **14.5** **27.0**
with Bacon & Worcestershire

Florentine **14.5** **27.0**
with Spinach & Crème Fraîche

ENTREE

Soup of the Day **9.9**

Soft Baked Polenta Tart **14.9**
with Oven Roasted Mushrooms, Artichoke, Wilted Baby Spinach, Crème Fraîche & Truffle Oil

Seared Scallops **16.9**
with Salsa Verde, Witlof, Tangelo, Radish & Micro Herbs

Chicken Liver Pate **14.9**
with Toasted Brioche, Cornichons and Caramelised Onion

Pan Fried Local S.A. King Prawns **17.9**
with Saffron Rice & Lemon Aioli

Crisp Pork Belly **16.9**
with Sweet Potato Puree, Duck Tortellini, Glazed Baby Apple & Shallot Jus

MAINS

Fish of the Day	POA
Baby Vegetable Provencal with Zucchini Fritter & Sautéed Beans	26.9
Three Cheese Lasagna with Prosciutto, Béchamel, Olives, Napolitana Sauce & Mediterranean Herbs	27.9
Rabbit & Duck Pie with Potato Puree, Green Beans, Corn & Roast Dutch Carrots	28.9
Moroccan Lamb Shanks with Red Capsicum Cous Cous, Roast Root Vegetables, Raisins, Walnuts & Cumin Scented Broth	29.9
Watsonia Organic Pork Rib Eye with Sautéed Cabbage, Roast Apple & Charcutière Sauce	30.9
Kipfler Gnocchi with Shredded Duck, Roast Beetroot, Spinach & Porcini Mushroom Jus	28.9
Spinach & Camembert Stuffed Chicken Breast wrapped in Prosciutto & Served with Sweet Potato Galette, Broccolini & Green Peppercorn Sauce	29.9

THE GRILL

Premium Gold 300g Angus Scotch Fillet	31.9
Banksia 350g Sirloin	32.9
Banksia 280g Eye Fillet	34.9
Murraylands 500g Prime Rib	39.9

All Items from the Grill Served with Desiree Fennel Dauphinoise, Snap Peas, Roasted Dutch Carrots & Red Wine Jus

SIDES

Rocket, Pear and Parmesan Salad with House Dressing	8.9
Sautéed Garlic Green Beans	6.5
Seasonal Vegetables with Parsley Butter	6.9
Roast Garlic and Rosemary Potatoes	6.9