



BREADS & SMALLS

Chargrilled Garlic Bread (v)	7
Cheesy Garlic Bread (v)	9
Duo of Dips (v/gfo) <i>served with chargrilled pita bread</i> <i>Extra pita bread</i>	12 2
Smoky Bay Oysters (gf) <i>fresh</i>	6 - \$15 12 - \$28
<i>kilpatrick</i>	6 - \$18 12 - \$32

STARTERS

Oven Baked Field Mushrooms (3) (v/gf) <i>garlic, thyme, butter, ricotta, sweet sherry vinegar</i>	11
Pan Fried Chorizo & Hummus <i>grilled ciabatta</i>	14
Pan Fried Squid <i>roast capsicum, spring onion, peas, chilli & fresh herbs</i>	14
Crab Mornay Croquettes <i>smoked cheddar, leek, pea puree</i>	12
Haloumi Fries (v) <i>lemon cheek</i>	12
Southern Fried Chicken (10) <i>hot sauce or sweet & sour</i>	12
Charcuterie Board (gfo) <i>cured meats, pickled vegetables, feta, olives, cornichons & crostini</i>	18

PASTA

Pumpkin Gnocchi (v) <i>pepita seed, quark, pesto</i>	19
Clean and Green Fettucine (v) <i>broccolini, pinenuts, chilli, parmesan, pesto</i>	19
Penne con Pollo <i>chicken, semi dried tomato, broccolini, bacon, rose sauce</i>	22

SALADS

Slow Roast Rotisserie Lamb Salad (gf) <i>tomato, olives, feta, cucumber, capsicum, tzatziki</i>	18
Crispy Chicken Salad <i>pumpkin, semi dried tomatoes, lettuce, spring onion, sunflower seeds, pesto aioli</i>	20
Masterstock Duck Leg Salad <i>carrot, apple, raddish, pickled ginger, coriander, sweet hoisin dressing</i>	18
Super Charged Salad (v/gf) <i>sweet potato, pumpkin, green lentils, pepitas, sunflower seeds, sprouting seeds, kale, cumin yoghurt</i>	16

add haloumi \$3, add chicken or tofu \$4, add smoked salmon \$5

CHARCOAL ROTISSERIE

(Dinner Service Only)



GREEK STYLE LAMB (gfo) 29
tzatziki, roasted lemon, red wine jus

MARINATED PORK (gfo/df) 29
caramelized apple, crackling, red wine jus

ROTISSERIE COMBO (gfo/df) 32
caramelized apple, crackling, red wine jus

**our friendly staff will inform of today's rotisserie
all served with your choice of greek salad or
roasted root vegetables*

CHARCOAL GRILLED STEAKS

250gm Limestone Porterhouse (gfo/df) 32

350gm Cape Grim Scotch Fillet (gfo/df) 36

*all served with fat chips, salad and choice of sauce
(gravy, mushroom, pepper, diane or red wine jus)*

MAINS

Harissa Chicken Breast <i>zucchini, eggplant, cou cous, chermoula</i>	29
Crispy Skin Atlantic Salmon (df) <i>new potato salad, pancetta, cos lettuce</i>	29

Slow Roasted Pork Belly <i>yoghurt, seared scallops, cauliflower puree, apple slaw & jus</i>	30
Braised Beef Rib <i>white bean puree, heirloom carrots, radish & cucumber salad & jus</i>	30

v - vegetarian gf - gluten free gfo - gluten free option df - dairy free

CLASSICS

CHICKEN SCHNITZEL 21
chips, salad and choice of sauce (parmy add \$2)

BEEF SCHNITZEL 21
chips, salad and choice of sauce (parmy add \$2)

VEGAN PARM 21 (v/df/gfo)
crumbed sweet potato, napolitana sauce, cashew cheese, chips, salad

SALT AND PEPPER SQUID 23
chips, salad, tartare

BEER BATTERED FLATHEAD 21
chips, salad, tartare

BEEF BURGER 19
lettuce, tomato, onion ring, bacon, cheddar, aioli, ketchup, pickle, chips

SIDES

Beer Battered Chips (v/gfo) 8
aioli

Steamed Greens (v/gf/df) 6

Roasted Seasonal Vegetables (v/gf/df) 6

Sweet Potato Fries (v/gf) 9
aioli

Seasoned Wedges (v) 10
sour cream, sweet chilli sauce

Onion Rings (v) 8
chipotle aioli

BOARDS

Cheese Board (v/gfo) 19
selection of matured cheese, nuts, pickles, lavosh, quince paste & water crackers

