

**Entrée/Tapas**

***Warm Crusty Bread with Balsamic Vinegar, Olive Oil and Dukkah $6.00***

***Garlic Bread $5.50***

***Beer Battered Onion Rings $7.50***

***Soup of the Day (gf) $12.50***

***Oyster Shooters (tomato juice, tabasco, vodka) $6.00 each***

***Oysters Natural ½ Dozen/Dozen (gf) $17.50/32.00***

***Oysters Kilpatrick ½ Dozen/Dozen (gf) $19.50/35.00***

***Olives, Marinated Mushrooms, Haloumi & Chorizo (gf) $15.00***

***Arancini Balls with Chilli Jam (v) $15.00***

***Tomato Bruschetta with Balsamic Glaze (v) $15.00***

***Sizzling Garlic and Chilli Prawn Hot Pot $20.00***

**Casual Eats**

***(Panko Crumbed or Coopers Beer Battered) all with Garden Salad, Lemon and Tartare***

***Fish and Chips $25.00***

***Calamari and Chips $25.00***

***King Prawns and Chips $25.00***

***Chicken Parmi, Chips and salad or seasonal vegetables $28.00***

***½ Serve*** ***$22.00***

***Italian Meatballs with Sugo Sauce, steamed rice and salad $22.00***



**Mains**

***Cape Grim Grass Fed Scotch Fillet Steak with seasonal vegetables or chips and salad $39.00***

***Sauces: Mushroom, Green Peppercorn Condiments: Selection of Mustards $ 3.50***

***Saltbush Seasoned Frenched Lamb Cutlets with seasonal vegetables $32.50***

***Beef and Shiraz Pot Pie and seasonal vegetables or Chips and Salad $32.50***

***Wild Caught Atlantic Salmon with Asian Greens and Outback Pride Lemon Myrtle Flakes***

***and Caper Butter Sauce $32.50***

***Crispy Skinned Chicken with Lemon Thyme Butter Sauce and seasonal vegetables $32.50***

**Seafood Platters**

***Seafood Platter for 2 – Crumbed Fish, Fresh Oysters & Kilpatrick, Fresh Prawns,***

***Crumbed Calamari, Crumbed Prawns, Chips and Salad, Tartare and Fresh Lemon $60.00***

***Seafood Platter for 1 $32.00***

**Call Margaret on 0416494868 to book a table**

**Trading Times: Monday, Tuesday, Wednesday, Friday, Saturday and Sunday 12 noon till late**



**Desserts**

***Sticky Date Pudding with Caramel Sauce and Vanilla Ice Cream $13.00***

***Citrus Tart with Berry Coulis and Vanilla Ice Cream $13.00***

***Churros with Caramel Sauce and Vanilla Ice Cream $13.00***

***Individual Pavlova with Lemon Curd and Chantilly Cream $13.00***

***Cheese Plate for 2 $25.00***

***Cheese Plate for 1 $15.00***

***Affogato with liquor (shot of espresso coffee and ice cream) $15.00***

**Dessert/Fortified Wines**

***Rymill Botrytis $7.00***

***Buller Tawny Port $6.00***

***Buller Muscat $6.00***

***Buller Tokay $6.00***

***Di Giorgio Fortified Shiraz $8.00***

***Baileys Muscat $6.50***

***Bethany Old Quarry Tawny Port $7.00***

***Galway Pipe Grand Tawny Port $7.50***