



BREADS Jalapeno & cheese corn bread, butter	GF/V 8
Roast garlic & rosemary damper, butter	V 8
PACIFIC OYSTERS Natural	4.50
Cucumber & lychee granita	5.00
Kilpatrick	5.50
CRUMBED FETTA w saffron & pineapple jam	V 10
KRISHNA KOFTAS cabbage, cauliflower, chick pea, romesco sauce	GF/VG 10
PRAWN COCKTAIL lettuce, avocado & lime salsa, cocktail sauce, Salmon roe	GF 20
QUAIL quinoa, fig, almond, goats cheese, vincotto	GF 18
SLOW COOKED PORK BELLY dirty fried rice, kimchi, prawn crackers	18
LEMON RISOTTO pumpkin & sage, roma tomatoes, enoki mushrooms	GF/V E20 M30
N.T. BARRAMUNDI bbq rice cake, asian greens, cashews, yellow curry sauce	DF 34
LAMB RUMP roast chat potatoes, caramelized onion, peas, dutch carrots, beetroot, jus	GF 34
DUCK BREAST spiced pumpkin, braised red cabbage, raisins, turmeric mayo	GF 36
PORK SCALLOPINI potato gratin, broccolini, semi dried tomato, mushroom & port wine cream sauce	GF 32
Local John Dee Gold Label Export Beef	
RUMP 400gm	32
EYE FILLET 200gm	38
SCOTCH FILLET 300gm	42
FILLET MIGNON 200gm	
SAUCES Mushroom / peppercorn / red wine jus	GF 3
Prawn topper w garlic cream sauce	9
<i>Steaks are served with any choice of two – Green vegetables, Garden salad, French fries, Potato gratin</i>	
GREEN VEGETABLES garlic butter	GF/V 9
GEM LETTUCE tomato, semi dried tomato tapenade, parmesan, balsamic	GF/V 9
WATERMELON, ROCKET & FETTA SALAD strawberry vinaigrette	GF/V 9
FRENCH FRIES	V 9
<i>Please ask our waitstaff about today's dessert specials</i>	