

Snack, Graze, Share

Soup of the day	\$9.50
<i>served in a soup cup with crusty ciabatta bread</i>	
Herb & Garlic Cobb	\$9.90
Baked Cobb Loaf	\$9.90
<i>with balsamic, olive oil & sea salt</i>	
Pesto & Cheese Pizza	\$13.90
<i>(gf) pizza base add \$5.00</i>	
Garlic & Cheese Pizza	\$13.90
<i>(gf) pizza base add \$5.00</i>	
Tasting Plate: <i>grilled haloumi, dips, marinated vegetables, calamari, olives & flat bread</i>	\$35.00
Trio of Oysters	\$12.00
1/2 Dozen Oysters	\$22.50
Dozen Oysters	\$44.00
Styles: <i>Natural or Kilpatrick</i>	
Loaded Wedges: <i>potato wedges topped with crispy bacon, melted cheese, sour cream & chilli sauce</i>	\$19.50
Onion Bhajis: <i>Indian spiced onion fritters with tamarind chutney & mint yoghurt sauce</i>	\$21.00
Lemon Pepper Calamari: <i>lightly floured & fried strips, served with a garnish of rocket & fennel, garlic aioli & lemon</i>	E \$25.00 M \$36.00
Buffalo Chicken Sticky Wings: <i>bourbon & chipotle BBQ marinade with steamed rice & blue cheese sauce</i>	\$21.00
Garlic & Chilli Prawns: <i>pan fried in sesame oil and tossed through soba noodles with green onion & light soy sauce</i>	E \$25.00 M \$35.00

DIETARY REQUIREMENTS

Please stipulate any dietary intolerances at the time of ordering. Within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. We will do our utmost to accommodate your requirements, however, the decision to consume a meal is the responsibility of the diner.

DINING TOGETHER

If you wish to dine together please order at the same time and ensure all meals are recorded on the same docket when you quote your table number.

Mains & Sides

300gm Char grilled Red Gum Creek Porterhouse	\$39.50
250gm Char grilled 100% Grass Fed Eye Fillet	\$45.00
<i>All steaks served with chips & garden salad or garlic mash & greens and your choice of sauce</i>	
Sauces: <i>mushroom, creamy pepper, garlic butter, gravy</i>	
<i>Allow a minimum of 30 minutes, for well done steaks</i>	
Roast of the Day* <i>served with roasted vegetables and gravy</i>	\$27.50*
<i>* Due to lamb price increases, roast lamb is \$29.50</i>	
Barramundi Fillet: <i>grilled and brushed with teriyaki sauce and served with steamed rice & asian greens</i>	\$34.00
Chicken Parmigiana: <i>freshly crumbed chicken breast, topped with Virginian ham, Napoli sauce and cheese, served with seasoned chips and garden salad</i>	\$29.50
Moroccan Lamb Tagine: <i>slow cooked aromatic lamb, dates, chickpeas & pistachio topped with coriander & pomegranate and served with flat bread</i>	\$34.00
Fish and Chips: <i>fried or grilled, served with garden salad and house tartare</i>	\$30.00
Linguine Marinara: <i>selection of fresh seafood tossed through garlic, chilli, olive oil and parsley</i>	\$30.00
Osso Bucco Ravioli: <i>braised veal ravioli in a rich Napoli sauce, topped with buffalo mozzarella. Baked with fresh parsley & orange zest</i>	\$29.00
Veal Scallopini: <i>pan fried with sage, mushroom, capers, lemon & butter and served with garlic mash potato & beans</i>	\$35.00
Individual Corned Silverside: <i>12hr cooked silverside served with creamy mustard sauce, mashed potato & slow cooked cabbage</i>	\$31.00

Sides all Gluten Free & Vegetarian

Garden Salad	\$9.50
Bowl of Seasoned Chips	\$10.90
Greek Salad	\$10.50
Bowl of Vegetables	\$10.00
Bowl of Sweet Potato Fries	\$11.90
Bowl of Garlic Mash	\$8.00

Pizzas, Burgers, Salads

Italian Style Thin Crust Pizza

Margherita: <i>Napoli sauce & melted mozzarella, topped with buffalo mozzarella & fresh basil</i>	\$23.00
Sicilian: <i>Napoli sauce, hot salami, chilli, red onion, jalapenos and buffalo mozzarella</i>	\$25.00
Capricciosa: <i>Napoli sauce, smoked ham, mushroom, olives & buffalo mozzarella</i>	\$25.00
Vegan : <i>Napoli sauce, roasted vegetables and vegan cheese</i>	\$25.00
Pulled Lamb: <i>Napoli sauce, slow cooked lamb, olives, red onion & feta</i>	\$25.00
Gluten Free Base	add 5.00

Burgers & Tacos

Wagyu Beef Burger: <i>200g beef patty, bacon, lettuce, tomato, melted cheese, mayo & house relish, served with seasoned chips</i>	\$29.00
Dava Chicken Burger: <i>lemon & thyme marinated & char grilled with bacon, cos lettuce & swiss cheese. Served with a side of slaw, chipotle mayo & sweet potato fries.</i>	\$28.00
Open Steak Sandwich: <i>char grilled sirloin cooked medium rare, caramelised onion, cos leaves, pickled beets, chimichurri & garlic aioli on grilled turkish bread. Served with seasoned chips</i>	\$32.00
Fish Tacos: <i>two soft tortillas filled with fried fish, cos lettuce, avocado, coriander, jalapeno, chilli and fried capers. Served with tartare & crispy potato skins.</i>	\$27.00

Salads

Roasted Duck Salad: <i>Twice cooked duck with freekeh, spinach, beetroot and orange segments. Topped with walnuts, pomegranate & goats cheese</i>	\$28.00
Caesar Salad: <i>baby cos lettuce, crispy bacon, parmesan cheese, croutons, poached egg, topped with creamy dressing, anchovies optional</i>	\$23.00
	with grilled chicken \$27.00
	with salmon \$27.00
Vegan Salad: <i>pickled cauliflower, mixed ancient grains, roasted beets, dahl, rocket leaves & fresh apple</i>	\$25.00
	with salmon \$31.00
	with grilled chicken \$29.00



Seniors

2 Courses \$24.00 - 3 Courses \$27.00

ENTRÉE

Soup of the day served in a soup cup with crusty ciabatta bread

MAINS

Fish & Chips: fried or grilled fish served with garden salad and house tartare

Caesar Salad: baby cos lettuce, crispy bacon, parmesan cheese, croutons and a soft egg. anchovies optional with chicken \$28.00
with salmon \$30.00

Lemon Pepper Calamari: lightly floured and fried strips. Served with chips, garden salad, garlic aioli and lemon

Roast of the day*
served with roasted vegetables and gravy
* Due to lamb price increases, 2 course roast lamb is \$26.00

Chicken Parmigiana: freshly crumbed chicken breast topped with Virginian ham, Napoli sauce and cheese, served with seasoned chips and a garden salad

Osso Bucco Ravioli: tossed in a rich Napoli sauce with fresh parsley & orange zest baked with buffalo mozzarella

Garlic & Chilli Prawns: pan fried in sesame oil and tossed through soba noodles, green onion & light soy

Vegan Risotto: Italian rice tossed through vegan stock with winter greens, fresh herbs and vegan cheese

Vegan Salad: with pickled cauliflower, mixed ancient grains, roasted beets, dahl, rocket leaves & fresh apple

with salmon \$30.00

with chicken \$28.00

Pulled Lamb Pizza: Napoli sauce, slow cooked lamb, olives, red onion & topped with fetta

200gm Porterhouse: served with chips & garden salad or garlic mash potato and greens plus your choice of soup or dessert.

Sauces: mushroom, creamy pepper, garlic butter, gravy \$29.00

SENIORS DESSERT

Please choose from the seniors selection of cakes at the dessert bar in the deli

Low Gluten

ENTRÉE

Soup of the day served in a soup cup \$9.50

Garlic & Cheese Pizza gf base \$18.90

Pesto & Cheese Pizza gf base \$18.90

Lemon Pepper Calamari: lightly floured and fried strips, served with a garnish of rocket & fennel, garlic aioli & lemon E \$25.00
M \$36.00

Onion Bhajis: Indian spiced onion fritters with tamarind chutney & mint yoghurt sauce \$21.00

Buffalo Chicken Sticky Wings: bourbon & chipotle BBQ marinade with steamed rice & blue cheese sauce \$21.00

Trio of Oysters \$12.00

1/2 Dozen Oysters \$22.50

Dozen Oysters \$44.00

Styles: Natural | Kilpatrick

MAINS

250gm 100% Grass Fed Eye Fillet: char grilled and served with chips & garden salad or garlic mash & greens \$45.00

300gm Red Gum Creek Porterhouse: char grilled and served with chips & garden salad or garlic mash & greens \$39.50

Sauces: mushroom, creamy pepper, garlic butter, gravy

Roast of the day* \$27.50*
served with roasted vegetables and gravy
* Due to lamb price increases, roast lamb is \$29.50

Barramundi Fillet: grilled and brushed with teriyaki sauce and served with steamed rice & asian greens \$34.00

Vegan Risotto: Italian rice tossed through vegan stock with winter greens, fresh herbs and vegan cheese \$26.00

Garlic & Chilli Prawns: pan fried in sesame oil and tossed through soba noodles with green onion & light soy sauce E \$25.00
M \$35.00

Vegan Salad: with pickled cauliflower, mixed ancient grains, roasted beets, dahl, rocket leaves & fresh

apple with salmon \$31.00

with grilled chicken \$29.00

Vegetarian/Vegan

ENTRÉE

Herb & Garlic Cobb \$9.90

Baked Cobb Loaf \$9.90

with balsamic, olive oil & sea salt

Garlic & Cheese Pizza \$13.90

Onion Bhajis: Indian spiced onion fritters with tamarind chutney & mint yoghurt sauce \$21.00

Pesto & Cheese Pizza \$13.90

MAINS

Margherita: Napoli sauce, mozzarella and topped with buffalo mozzarella & fresh basil \$23.00

Vegan Risotto: Italian rice tossed through vegan stock with winter greens, fresh herbs and vegan cheese \$26.00

Vegan Pizza: Napoli sauce, roasted vegetables & vegan cheese \$25.00

Vegan Tacos: two soft tortillas filled with smashed chickpea & lentils, fresh avocado, roasted corn salsa, chilli, coriander & vegan mayo served with crispy potato skins \$26.00

Vegan Salad: with pickled cauliflower, mixed ancient grains, roasted beets, dahl, rocket leaves & fresh apple \$25.00

SIDES all Gluten Free & Vegetarian

Garden Salad \$9.50

Bowl of Seasoned Chips \$10.90

Bowl of Vegetables \$10.00

Bowl of Sweet Potato Fries \$11.90

Bowl of Garlic Mash \$8.00

Whilst we are pleased to offer a variety of low gluten menu options, we are not a dedicated Gluten Free kitchen and cannot guarantee that any item is completely free of allergens.