

Please order & pay at the counter. Blackboard specials available.

Starters

Bread of the day
6.50

Soup of the Moment – served with bread (GF OPTION AVAILABLE)
9.00

Mezze Plate – 3 strips of char grilled bread, 3 house-made dips & marinated olives
13.00

Greek Salad with Greek style fetta, olives, cucumber, tomato & Spanish onion
9.50

Classic Petit Caesar Salad with soft boiled egg, crisp prosciutto crudo, creamy white anchovy, mayonnaise & grano podano (GF OPTION AVAILABLE)
9.50

Oysters Natural with red wine vinegar, shallots, black pepper & lemon (GF)
1/2 Doz 16.50 | Doz 25.00

Classic Oysters Kilpatrick with caramelized spiced bacon (GF)
1/2 Doz 17.50 | Doz 27.00

Salt 'n' Pepper Calamari with a light green salad & a chilli lime dipper
12.00

Chicken Liver Pate with garlic croutons,
spiced plum coulis & a rocket salad
12.00

Freshly Seared Scallops on pea puree & spicy chorizo, topped with with chilli jam
and served with a cucumber & coriander salad (GF)
16.00

Extras

Avocado, per serve 2.00

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Mains

250g Darling Downs Eye Fillet, aged 60 days, grain fed (GF)
33.00

300g Black Angus Rib Fillet, aged 120 days, grass fed from Queensland's Channel Country (GF)
33.00

(All steaks are served with a caramelised onion and fresh herb potato rubble, beetroot salad, & topped with confit garlic)

Creamy Forest Mushroom & Parsley Sauce

2.50

Red Wine Jus Signature Sauce (GF)

2.50

Pan Seared Chicken Breast on crispy rosemary potatoes, honeyed carrots and green beans topped with a creamy forest mushroom & parsley sauce
28.00

Confit of Murray Duck Leg on a bed of creamy leek and parsnip puree, served with ham and cheese croquettes, a rocket parmesan salad and spiced plums (GF OPTION AVAILABLE)

28.00

Fish of the Day – Line Caught

30.00

Southern Sticky Shank of Lamb with creamy mashed potatoes and a menage of root vegetables (GF)

28.00

Seafood Linguine of mussels, prawns, scallops, calamari, market fish with lemon chilli herbs
28.00

Black Lip Mussels simmered in a tomato, chilli, parsley & chorizo sauce served with char grilled bread (GF OPTION AVAILABLE)

28.00

Pork Belly glazed with spiced orange marmalade on a bed of caramelised sweet potato, bok choy and finished with sweet soy syrup (GF)

28.00

Old Style Garlic Prawns braised in a cast iron pot with parsley, white wine and olive oil, served with thyme seasoned chats, crusty bread and a watercress and baby fennel salad (GF OPTION AVAILABLE)

30.00

Guinness Pie – slow braised beef & bacon with aromatics encased in a golden poppy seed puff pastry with creamy mash and beetroot salad

26.00

Vegetarian Linguine of semi dried tomatoes, olives & artichoke hearts, with salsa verde & parmesan (V)

20.00

Seasonal Vegetarian Risotto (V)

20.00

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Sides

Chips with aioli & home-made herb salt (GF)

6.50

Steamed greens with extra virgin olive oil & soy (GF)

6.50

Creamy mash potato (GF)

6.50

Garden Salad of seasonal leafy greens, cherry tomatoes, spanish onions & cucumber
with a seeded mustard dressing (GF)

6.50

Kids Meals

(under 12's only)

- Bolognese Linguine
- Chicken Nuggets with chips, salad & tomato sauce
- Beer Battered Fish with chips, salad & tomato sauce

9.00

Ice-cream & topping

4.50

Dessert

Sticky date pudding with butterscotch sauce and ice-cream

8.50

Dropped cornetto – upside down waffle cone, ice-cream, nuts and praline,
finished with chocolate and strawberry sauce

6.50

or select a dessert from our cake display cabinet,
all served with berry compote and fresh cream

Cheese Platter – selection of cheese with quince paste, apples & water crackers
(triple cream brie, vintage cheddar, blue vein)

17.50