

BREADS

GARLIC VIENNA BREAD 6.0

PARMESAN TOMATO VIENNA BREAD 6.0

BRUSCHETTA 8.5

Tomatoes, red onion and parsley on grilled Turkish bread, fetta, kalamata olives with a drizzle of virgin olive oil.

STARTERS

SOUP OF THE DAY 7.0

Made from fresh seasonal ingredients

SEAFOOD ANTIPASTO PLATE 31.0

A selection of fresh seafood and small goods served with olives, roast capsicum and marinated artichoke hearts.

TAPAS PLATE 28.0

Salt & pepper squid, chorizo, tandoori chicken skewers, satay chicken skewers, Kilpatrick oysters, pita bread, fetta and olives.

CONFIT OF PORK BELLY 15.9

Confit of pork belly served with a grilled scallop and scampi finished with a grand mariner glaze.

OYSTERS

FRESH COFFIN BAY OYSTERS

NATURAL 1/2 14.0

Doz. 21.0

KILPATRICK 1/2 15.0

Doz. 24.0

MAINS

CRISPY SKIN KING SALMON 22.0

Atlantic salmon fillet served Pastry encased leek & cheese fondue with a béarnaise sauce.

RIB-EYE STEAK 26.9

400g Rib-eye steak char grilled served on a parmesan parsley mash with sweet potato straws & Smokey bacon glaze.

TURMERIC SPICED CHICKEN 23.9

300g chicken breast marinated in turmeric & spices served on wilted spinach, parmesan polenta cake finished with a pimento sauce.

THAI CHICKEN SALAD 18.9

Marinated grilled chicken tenderloins served with julienne carrot, bean sprouts, mixed lettuce & crispy noodles served with a sweet soy, lime and coriander dressing

SEAFOOD PAELLA 23.9

A selection of fresh seafood cooked in fresh herbs, finished in a rich Neapolitan sauce and jasmine rice served with char grilled bread.

BEEF FILLET 28.9

300g fillet of tender Char-grilled beef served on roast capsicum, wilted spinach, Moroccan chick pea & sweet potato cake with a Smokey bacon glaze.

CHAR VEG STACK

19.0

Marinated vegetables char grilled served on a pastry encased leek & cheese fondue, wild rocket lettuce with a drizzle of balsamic vinegar. (V)

SEAFOOD BOAT

23.0

Beer battered flat head, salt & pepper squid, crumbed prawns served with salad, chips and a lemon aioli.

SALT & PEPPER SQUID

18.9

Salt & pepper squid served on sautéed Asian greens finished with a sweet chilli soy sauce

SAUCES

<i>Gravy</i>	2.00
<i>Béarnaise</i>	2.50
<i>Hollandaise</i>	2.00
<i>Peppercorn</i>	2.00
<i>Mushroom</i>	2.00
<i>Dianne</i>	2.00
<i>Smokey bacon glaze</i>	2.50

SIDES

<i>Chips and Aioli</i>	\$3.50
<i>Wedges</i>	\$4.00
<i>Garden Salad</i>	\$4.00
<i>Greek Salad</i>	\$5.00
<i>Steamed Vegetables</i>	\$4.50
<i>Rosemary chat potatoes</i>	\$5.00

V= VEGETARIAN



STONE GRILLS

STONEGRILL™ IS THE INTERACTIVE DINING EXPERIENCE THAT PRESENTS YOUR MEAL COOKING ON A HEATED STONE AT YOUR TABLE. HIGH TEMPERATURE SEARS IN ALL THE NATURAL JUICES AND NUTRIENTS, GIVING YOU A TASTE BEYOND ANYTHING YOU'VE EVER EXPERIENCED BEFORE.

DINING FROM THE STONEGRILL ENABLES YOU TO ENJOY A MEAL FRESHLY GRILLED TO PERSONAL TASTE. YOUR MEAL WILL REMAIN HOT AND ENJOYABLE, ALLOWING YOU TO DINE AT YOUR LEISURE.

STONEGRILL™ IS RECOGNISED AS ONE OF THE HEALTHIEST METHODS OF COOKING, AS ALL PRODUCE IS COMPLETELY TRIMMED OF FATS AND NO ADDED OILS ARE USED. THE RESULT IS A FRESHLY GRILLED, TENDER AND NUTRITIOUS MEAL, WITH A SENSATIONAL TASTE UNIQUE TO STONEGRILL™

BEEF FILLET

27.9

300g Beef fillet served with parmesan, parsley mash & Smokey bacon glaze.

SEAFOOD AND EYE FILLET COMBO

32.0

100g beef fillet served with scallops, prawns and king salmon Served with rosemary thyme chat potatoes and a béarnaise sauce.

ROO & CROC COMBO

24.9

Kangaroo fillet & Crocodile fillet served with rosemary thyme chat potatoes with a bush tomato sauce.

LAMB FILLET

23.0

Seasoned Lamb fillet served with a Greek salad & mint yogurt.

THAI CHICKEN STONE

21.0

Chicken tenderloins served with mixed lettuce, julienne carrot, bean sprouts, and crispy noodles with a Thai dipping sauce

DESSERTS

FRENCH VANILLA CHEESECAKE 9.5

Served with vanilla sauce, cream filled brandy snaps and strawberry.

SEASIDE AFFIGATO 9.5

Served with a shot of espresso.

TOP DECK MOUSSE 9.5

*DARK CHOCOLATE & WHITE CHOCOLATE MOUSSE SERVED WITH CHANTILLY CREAM,
CHOCOLATE D'ÉCOR FINISHED WITH VANILLA & CHOCOLATE ICE-CREAM.*

PROFITEROLES 9.5

Filled with fresh cream finished with chocolate ganache, strawberry and chocolate décor.

**ALL DESSERTS LISTED ABOVE WILL
RECEIVE A COMPLIMENTARY SHOT OF
FRANGELICO**

CHEESE PLATTER 23.9

*A selection of three cheeses and a liqueur marinated fruit with crackers and
grissini sticks.*