



## ENTRÉE

<b>Garlic and Herb Bread</b>		\$7.00
<b>Soup of the Day</b>		\$9.00
Served with Fresh Bread		
<b>Traditional Garlic Prawns in Lemon Rice Pilaf</b>		\$18.00
<b>Mixed Bread Platter</b>		\$9.00
Lightly toasted Mediterranean breads served with a trio of dips		
<b>Thai Beef Salad</b>		\$17.50 GF
Marinated julienne of beef and vegetables served with rice noodles, coriander, basil and homemade sweet chilli dressing		
<b>Salt and Pepper Calamari</b>		\$18.00
Lightly floured and deep fried calamari, nestled on garden greens and tossed in an oriental mandarin dressing		
<b>Oyster Kilpatrick/Natural</b>	Half Dozen	\$18.00
Oven baked oysters in a mild spiced Kilpatrick sauce with a salad garnish	Dozen	\$34.00
<b>Buffalo Wings</b>		\$17.50
Lightly battered chicken wings with a spicy tomato & orange mojo		
<b>Pasta Appetizer</b>		\$18.00
Angel hair pasta tossed in olive oil with chilli flakes, garlic chips and topped with grilled prawns and parmesan cheese		



## **MAINS**

<b>Sirloin Steak</b>	\$27.00
Served with a garden salad, beer battered fries or mash and your choice of mushroom sauce, pepper sauce, or red wine jus	
<b>Surf and Turf</b>	\$34.00
Sirloin steak cooked to your liking, topped with prawns, scallops and mussels, in a creamy garlic sauce	
<b>Grilled Fish of the Day</b>	\$22.00
With lemon butter sauce, beer battered fries and a fresh garden salad	
<b>Boston Seafood Chowder</b>	\$24.00
Scallops, mussels, prawns and baby squid, together in a creamy seafood veloute served in a warm Italian cob loaf	
<b>Prawn and Avocado Penne Pasta</b>	\$23.00
Garlic marinated prawns tossed in a creamy avocado sauce with sun-dried tomatoes & baby spinach, topped with shaved parmesan cheese	
<b>Mushroom Frittata</b>	\$19.00VGF
Freshly made frittata with cherry tomatoes, mushrooms and baby spinach, served with a balsamic glaze, rocket and tomato salad	
<b>Pasta Marinara</b>	\$25.00
Sautéed tiger prawns, scallops and mussels, tossed in a traditional napolitana sauce, with baby spinach, feta cheese and sun-dried tomato	
<b>Chicken Involtni</b>	\$23.00 GF
Rolled chicken breast, stuffed with cream cheese and basil, lightly toasted pistachios, and wrapped in smokey bacon. Served with a garlic mash & fresh salad.	
<b>Eggplant Parmigiana</b>	\$21.00
Crumbed eggplant slices topped with napolitana sauce and gratinated with mozzarella cheese. Served with ratatouille of vegetables and cherry tomatoes.	



**Sicilian Lamb Shanks** \$28.00

Oven braised Sicilian style lamb shanks in a rich tomato, vegetable & herb sauce. Served with sweet potato puree and caponata.

**Honey Bourbon Spare Ribs** \$24.00

Slow roasted pork ribs, marinated with Chef's special sauce, served with beer battered fries or mash, with a garden salad

**Pollo Diablo** \$23.00

Grilled boneless chicken Maryland, marinated in Chef's spicy sauce, served with sour cream, a mozzarella baked potato, accompanied by a Diablo & Orange segment reduction

**Caeser Salad**

Crispy Cos lettuce, croutons and parmesan, with a poached egg

With Bacon \$13.00

With Chicken \$16.00

With Prawns \$18.00

**Seafood Extravaganza (to share)** \$76.00

BBQ WA lobster, garlic prawns, scallops, grilled salmon, fried snapper, hot & spicy mussels and soft shell crabs.

Served with beer battered fries, rice pilaf, garden salad, and a selection of sauces

**SIDES**

Spring garden salad with olive oil and balsamic vinegar \$7.50 VGF

Seasonal steamed vegetables \$7.50VGF

Beer battered fries with home-made aioli \$7.50V

GF = Gluten Free

V= Vegetarian