

# Dinner

## Soup...

Roast **Pumpkin** with sage and pinenut crumble **\$8.50**  
**Lettuce and Pea** with crispy pancetta **\$9**

## Oysters...

Freshly shucked Coffin Bay oysters (min. 3 per order) **\$3.50** each  
 - A la **naturelle**  
 - **Kilpatrick**

## Starter's...

Classic **prawn cocktail**, with avocado, cos lettuce, lemon and Marie-Rose sauce **\$16**  
 Hot paprika **quail**, tomato, red onion, parsley and pomegranate **\$18**  
 Spiced **cauliflower**, broccoli and goat's cheese, topped with hazelnuts and sesame seeds **\$15**  
 Grilled **Lamb** fillet, with beetroot and kalamata olive, fresh herb and witlof salad **\$18**  
 Devilled **butterfly whiting**, orange fennel and pickled radishes **\$20**  
 Warm **Dutch carrot**, preserved lemon, confit garlic, almond cream, harissa, mint and coriander salad **\$15**  
 Crispy **calamari**, with spring onion and chilli seasoning **\$16**

## Mains...

Char-grilled **Wagu** rump steak, roasted kipfler potato, watercress, and shallot jus **\$35**  
**Baked fish**, changes daily, with curry leaves and coconut cream, lentil and spinach dahl, and mustard seed oil **\$30**  
**Fish of the day**, with cassoulet of borlotti beans, local mussels, crispy bread crumbs, and prawn oil **Market price**  
 Grilled **spatchcock**, served with sweet corn and mint salad, buttermilk dressing and young leeks **\$32**  
 Slow-cooked **shin of beef** tossed with fresh pappardelle pasta and crème fraich and finished with shaved parmesan and truffle oil **\$26**  
 Home-made **Potato Gnocchi**, changes daily **\$25**  
 Local fish and **seafood stew**, cooked in tomato, saffron, and shellfish sauce, with gruyere croutons and orange and parsley gremolata **\$33**  
 Twice cooked **pork belly** with a warm salad of daikon, watercress and walnut, served with apple puree and wholegrain mustard **\$29**  
 Grilled, **free range chicken breast**, with garlic butter, crispy bread crumbs, roast kipfler potatoes and green beans **\$29**

## To Share...

A Cone of fat **chips** with sweet chilli aioli **\$8**    **Salad** of cos leaves, parmesan and croutons **\$8**  
 Roast kipfler **potatoes** with garlic and thyme **\$8**    **Buttered seasonal greens** **\$8**

# Snacks

Soup... Roast Pumpkin, with sage and pinenuts **\$9**

Our **Oysters...** Freshly shucked coffin bay oyster **\$3.50** each  
 A la **naturelle** (min. 3 per order )  
**Kilpatrick**

Grilled Sourdough **Bruschetta** with vine-ripened tomato slices, goat's curd, basil and parmesan **\$14**

Smoked **salmon crostini**, with avocado and lime crème fraiche **\$17**

Homemade **Dips** with warm dukka pides **\$14**

A Cone of fat **Chips** w sweet chilli aioli **\$8**

# Kids

## Breakfast...

One **egg**, poached, scrambled or fried, with an English muffin **\$5**  
 ... with **bacon** **\$6.50**

## Lunch and Dinner...

**Ham and Cheese** toasted sandwich with chips **\$ 9.00** each  
**Tomato and Cheese** toasted sandwich with chips  
**Paddy's Chicken Parmi** with chips and salad  
**Chicken snitzel** with chips and salad  
**Nick's Neptune fish** with chips and salad  
**Gnocchi** with Napoli sauce and cheese

## Dessert...

**\$3.00**  
 Vanilla Ice-Cream with chocolate, banana, caramel, strawberry or vanilla topping

**Open 7 days**

**52648455**