

## Grazing Menu

Oven baked crispy home-style garlic bread – 9

Crusty oven baked panini bread olive oil & balsamic, hommus & spiced beetroot relish – 12

Mozzarella filled aruncini crispy crust w a sweet roasted red capsicum sauce & rich blue cheese sauce - 18

Daily selected market fresh sashimi pickled ginger, soy sauce & wasabi - 24

Cured NZ King salmon board (gravlax) in-house beetroot & gin cured salmon, toasted turkish, horseradish cream, fig chutney, cornichons, sliced eshallots, capers, fresh lemon & baby herbs - 28

Antipasto board w oil, crusty oven baked panini bread cured local meats, wagyu bresola, Australian cheddar, creamy farmhouse double brie, slow oven roasted fennel & herb olives, balsamic vinegar & extra virgin olive oil - 28

Fresh oysters sourced from the best growers in Australia	½ dozen	dozen
natural w a side champagne mignonette & fresh lemon	18	34
kilpatrick - worcestershire sauce & double smoked rasher bacon	20	38
tuscan baked - mascarpone cheese, fresh herbs & lemon zest crust	20	38
crumbed, tonkatsu sauce, Japanese mayonnaise & pickled ginger	22	42

Fresh black chilli mussels & crispy garlic bread tomato chilli sauce, fresh basil & olive oil - 28

Beer battered fresh local snapper fillet & chips fresh garden salad, coleslaw, caper aioli & lemon - 28

Wagyu beef burger & chips seared wagyu pattie, bacon, fresh rocket, tomato, battered onion rings, smoked eggplant semi dried tomato chutney, cheddar cheese & garlic aioli - 26

Crispy spiced chicken breast burger & chips lettuce, coleslaw, tomato, cheese, guacamole & harissa aioli - 22

Pulled BBQ pork pizza thin base w cheese, onion, slow braised pork belly & stick bbq sauce – 20

Rocket & parmesan salad balsamic dressing - 8

Sweet potato chips w aioli - 8

Beer battered onion rings w harissa aioli - 8

Chips garlic aioli, gravy or tomato sauce - 8

Wedges sweet chilli & sour cream – 8

Kids Meals & Dessert also available

Customer Notice - on public holidays a 10% surcharge will be added to your bill

