

## STARTERS/TAPAS

**(v) Homemade Cheesy Garlic Bread with a Twist \$9**

**(v) Bruschetta w. Roma Tomatoes, Basil, Onion & Balsamic reduction \$9**

**(v) Trio of homemade dips w. grilled Pita bread \$10 - extra bread \$2**

**(v,gf,vgn) Lemon & Herb Marinated Mixed Olives \$8**

**(gf) S.A Coffin Bay Oysters Natural (3)- \$9**

**(gf) Oysters Kilpatrick (3)- \$9**

**(gf) Bloody Mary Oyster Shots (3) - \$12**

**Avocado & Prawn Cocktail - \$13**

**(vgn) Homemade falafels with tangy tomato relish - \$12**

**Grilled Prawn skewers marinated in Cajun spice w. pineapple salsa -\$14**

**(gf) Rosemary & Garlic Lamb skewers w. Tzatziki & Lemon \$13**

**Salt & Pepper Calamari w. Citrus Aioli \$13**

**(v,gf) Saganaki – Pan Seared Greek Cheese \$12**

**(v) Arancini Balls w. Roasted Beetroot, Baby Spinach & Goats cheese served with Gorgonzola cheese sauce \$12**

**(gf) Twice Cooked Pork Belly w. prunes & Sticky Plum Glaze \$13**

**(gf) Pan seared Scallops w. pickled onion & grapefruit \$13**

**(gf) Baby Octopus pan seared w. lemon & chilli \$14**

**v - vegetarian**

**gf - gluten free**

**vgn - vegan**

***\*Tapas platters of the above items are available, a selection of 5 of the above for \$52 portioned for 2 people. Please ask our waiting staff for details***

## PASTA/RISOTTO

Seafood Fettucine w. Market Fresh Seafood, Grilled King Prawns,  
in a Garlic, White Wine & tomato base w. a hint of Chilli \$34

*-Wai Hua Sauvignon Blanc*

(gf) Chicken & Mushroom Risotto with Spinach,  
Green Peas, Sun Dried Tomato & Shaved Parmesan \$27

*-Clairault Cab Merlot*

Spinach & Ricotta Ravioli - with roasted pine nuts & basil pesto sauce \$24

*-Black Cottage Pinot Gris*

Squid Ink Fettucine – with Lemon, garlic & parmesan \$24

*-Taylor Ferguson Sparkling*

Scallop Fettucine – pan seared scallops in a creamy garlic sauce \$26

*-Hunky Dory Sauv.Blanc*

## MAINS & GRILL

(gf) 450gm Cape Grim Premium Grade Rib Eye \$58

*served with salad, mash or chips & your choice of sauce.*

*100% Grass Fed Tasmanian Cape Grim Beef with natural marbling.*

*Completely free of GMO's – the way nature intended.*

(gf) 350gm NSW Premium Grass Fed Black Angus Rib Eye \$38

(gf) 300gm NSW Premium Grass Fed Black Angus Eye Fillet \$36

*Steaks served w. Garlic Mash Potatoes or Chips or Wedges*

*Choice of Sauce: Red Wine Jus, Peppercorn, Creamy Mushroom*

*Or Confit Garlic Butter Sauce.*

Surf & turf Steak – 2x grilled Jumbo Prawns \$8

Fisherman's Dream- Tiger Prawns, Fish,  
grilled Calamari w/ Chips & Salad \$45

The Mixed Assiette for two – Chefs All Time Favorite Prime Cuts  
Of Meat, Fresh Seafood, Salad, Chips & Accompaniments \$75

Meat Assiette: Meat Platter W. Lamb Shashliks, Chicken Tenderloins, Chorizo Sausage,  
Prime Cut Steak, Fresh Salad, Chips & Accompaniments \$78

Seafood Assiette: Seafood Platter W. Jumbo King Prawns, Fish, Calamari fillet, Spring Bay  
Mussels, Scallops, Fresh Salad, Chips & Accompaniments \$ 98

## MAINS cont...

Sticky Pork Ribs Slow Cooked for 16 hours in Smoked Hickory Sauce  
Served with Homemade Chips & Salad \$36

*-The Black Shiraz*

**(vgn)** Chickpea Shakshuka – A Middle Eastern Chickpea stew with Eggplant, Olives,  
Red Peppers and Roma Tomatoes - \$26

*-Raw Vine Organic Shiraz*

**(vgn)** Paella Primavera: Veggie version of the Classic Spanish Rice dish with Seasonal  
Vegetables and Saffron Rice - \$28

*-Taylor Ferguson Sparkling*

**(gf)** Spanish Paella w. Chorizo Sausage, Chicken, Jumbo Prawns, Calamari, Fish & Mussels,  
Saffron Rice & Vegetables \$36

*-Babich Black Label Sauvignon Blanc*

Panko Crumbed Mosaic Style Chicken Parmigiana w. Virginian Ham, Napoli,  
Shredded Mozzarella, Bush Tomato Relish w. Rustic Chips & Salad \$28

*-The Scallywag Chardonnay*

Slow cooked Lamb Shanks w. root vegetables served with  
a creamy garlic mash \$34

*-The Ratbag Merlot*

**(gf)** S.A Coffin Bay, Oysters Natural - ½ doz/doz.- \$18/\$32

**(gf)** Kilpatrick – ½ doz/doz.. \$18/\$32

**(gf)** Bloody Mary Oyster Shots – ½ doz/doz. - \$24/\$42

## ON THE SIDE

**(v,gf,vgn)** Crispy Garden Salad \$8

**(v)** Greek Salad \$12

**(v,gf)** Creamy Garlic Mash Potato \$8

**(v)** Rustic Potato Chips w. Aioli \$8

**(v)** Potato Wedges w. Sour Cream & Sweet Chilli Sauce \$9

**(v,gf)** Sautéed Greens \$12

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