



STARTERS

HERB OR GARLIC BREAD (v)	3.00
BRUSCHETTA (v)	7.00
Tomato, Spanish onion, garlic and feta cheese with fresh basil on toasted pane di casa	
ADD ANCHOVIES	1.00
SYDNEY ROCK OYSTERS PER 6/12	
NATURAL	16.00/25.00
With seafood cocktail sauce and lemon	
KILPATRICK	18.00/27.00
With bacon in Tabasco & Worcestershire	
MORNAY	18.00/27.00
With a parmesan & mozzarella sauce	

SALADS

ROCKET AND PARMESAN (v)	11.50
With Spanish onion, Roma tomatoes and roasted pinenuts dressed with XV olive oil	
GREEK (v)	12.50
With marinated Kalamata olives and imported feta dressed with XV olive oil and caramelised balsamic vinegar	
CAESAR	14.50
With cos lettuce, bacon, shaved parmesan and toasted croutons	
ADD ANCHOVIES	2.00
ADD CHICKEN TENDERLIONS	4.50

ENTREES

KING PRAWN CUTLETS	16.50
Home made in a crispy oregano and garlic crumb served with pickled ginger and garlic mustard aioli	
FIOE D'AGNEAU	13.50
Lamb's fry marinated in olive oil and balsamic vinegar served with mashed potato, grilled tomato and bacon	
THAI STYLE FISH CAKES	13.50
With coriander and sweet chilli sauce	
GRILLED VEGETABLE AND HALUMI STACK (v)	15.50
With marinated eggplant, capsicum, grilled tomato and basil pesto	
BARBEQUED BABY OCTOPUS	13.50
In a Mediterranean style marinade of olive oil, wine vinegar, garlic and lemon juice	
SMOKED SALMON & ROCKET SALAD	16.00
With marinated asparagus, roasted hazelnuts, goat's cheese and balsamic dressing	

MAINS

ROAST OF THE DAY	22.50
With pumpkin, roast potatoes, veges and gravy	
CUMIN AND SMOKED PAPRIKA LAMB CUTLETS	27.50
With creamy mashed potato, grilled tomato and bacon	
SOUTZOUKIA	22.50
Northern Greek baked rissoles in a tomato salsa served with baked potato and veges	
COUNTRY STYLE HALF ROAST CHICKEN	24.50
With an olive oil, oregano and lemon baste. Served with baked potatoes and braised green beans	
MOROCCAN INSPIRED ROAST LAMB ON THE BONE	24.50
With garlic, rosemary, thyme and fragrant peppers on mashed potato and butternut pumpkin with roasted mushroom puree and mint gravy	

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SEAFOOD

LEMON MYRTLE ATLANTIC SALMON FILLETS	24.50
Served with your choice of mash or hand cut chips and a yoghurt, cucumber and mint raita	
BEER BATTERED BARRAMUNDI FILLET	24.50
With hand cut chips, side salad and tartare sauce	

GRAIN FED BEEF

SCOTCH FILLET (350G)	27.50
SIRLOIN (350G)	26.50
RIB EYE (400G)	27.50
FILLET 'MIGNON'	28.50
ADD BÉARNAISE PRAWNS	5.00

Served with salad and hand cut chips or mash and veges plus your choice of mushroom, pepper, dienne or béarnaise sauce

