



Bread

- Mezze Plate** – selection of dips with house made breads **8.0**
- Garlic & parmesan pizza** **8.0**

Starter

- Tempura Soft Shell Crab** – peanut slaw, citrus mayo **16**
- Sweet Corn and Basil Soup** – w/ seared Hervey Bay scallops **15**
- Tasmanian Pacific oysters** **3 ea**
Kilpatrick | Shallots, cabernet vinegar
- Apple Wood Smoked Chicken** - Watercress, fennel, red wine poached pears **14**
- Warm Goat's Cheese and Leek Tart** – Tomato salad, aged balsamic **12**
- Thai Spiced Calamari** – Asian herb salad, num jim dressing **13**
- Duck Dumplings** – Pumpkin puree, sauternes sauce **15**





Main

Slow Braised Beef in Red Wine – Roasted root vegetables, creamy polenta, cabernet jus	25
Pan Fried Market Fish – Roast tomato, slow cooked fennel, parsley & beurre blanc	29
Chinese Braised Pork Belly – Soba noodles, steamed greens, Asian mushrooms	27
“Northern Rivers” chicken breast – Parsnip puree, grilled asparagus, thyme butter & jus	27
Herb Fettuccini – Asparagus, artichokes, green peas and sweet corn	21
Grilled Fillet of Salmon – Saffron crushed potato, avocado, spinach	29
Butter Chicken Curry Tiffin – Served with rice, poppadums, riata	21
Queensland Seafood Grill – Moreton bay bugs, prawns, scallops, market fish, salmon, kilpatrick oyster, petite salad, citrus butter sauce	36

From the open flame

All served with roasted kipfler potatoes, green beans, crispy onions and jus

Black Angus Eye Fillet	32
Grain Fed “Warwick” Sirloin	29
Moroccan Spiced Lamb Loin	32
King Rib Pork Cutlet	29

Side

Rocket and Parmesan Salad	8
Mashed Potato	8
Chips with Aioli	8
Green Beans with Almond and Garlic Butter	8



Dessert

Bittersweet Chocolate Tart – White chocolate ice cream, cherry compote	11
Apple Creme Brulee' – Granny smith apple sorbet, biscotti	11
Steamed Treacle Pudding – Butterscotch sauce, mascarpone	11
Baked Rhubarb and Almond Crumble – Sauce anglaise, pear salad	11
Hazelnut Frangipane Tart – Hazelnut brittle & frangelico gelato	11

