



Summer Menu

Head Chef: Rhys Callander

Breads

Garlic bread, toasted ciabatta with roasted garlic & Italian parsley 6.9

Bruschetta al pomodoro, fresh roma tomatoes with olive oil, garlic & basil topped with freshly shaved parmesan, served on lightly toasted ciabatta 8.9

Bruschetta al mushroom ragout, mixture of porcini & Asian mushrooms, brought together with sea salt & cracked black pepper, served on lightly toasted ciabatta & grilled with gruyere cheese 9.9

Starters

Dips plate, selection of dips accompanied with marinated olives & warm crusty bread 15.9

Grazing platter: salt & pepper squid, cured meats, fried risotto balls, feta stuffed sweet peppers, prosciutto wrapped grissini sticks, deep fried whiting goujons, dolmades & meat balls in a napoli sauce served with warm ciabatta 30.9 extra bread 2.5

Coffin bay oysters

Natural ½ doz 13.9 1 doz 20.9

Kilpatrick ½ doz 15.9 1 doz 22.9

Home made duck spring rolls, with a chilli plum dipping sauce 15.9

Smoked salmon crostini salad, Spanish onion, watercress, feta cheese dressed with a honey & seeded mustard dressing 18.9

Radicchio & prosciutto salad, caramelised pear & apple, walnuts, Spanish onions finished with freshly shaved parmesan & a sticky balsamic dressing 19.9

Caeser salad, cos lettuce, shaved parmesan, local double smoked bacon, herbed croutons, anchovies & poached egg 17.9

with salt & pepper squid 21.9

with chicken tenderloins 21.9

Oven baked pork belly with crispy skin served with a caramelised apple compote 16.9

Fig tart, caramelised shallots, kangaroo island blue cheese with a wild rocket & hazelnut salad 17.9

Chargrilled SA prawns, on a bed of avocado, diced mango & finished with a chilli & coriander dipping sauce 17.9

Mains

Seafood indulgence, bug tails in a chilli coriander sauce, Northern Territory barramundi with a caramelised onion mash & a smokey tomato salsa, Tasmanian salmon with an apple, baby beetroot & feta salad 32.9

Crispy skin Northern Territory barramundi, chat potatoes, confit leeks, pink grapefruit segments, beetroot purée & served with a butter & caper sauce 28.9

King George whiting, lightly dusted in lemon pepper flour, grilled or beer battered served with chips, salad & lemon aioli 29.9

Grange fish & chips, lightly dusted in lemon pepper flour, grilled or beer battered served with chips, salad & lemon aioli 21.9

Salt & pepper squid, dusted in herb sea salt flour served with chips, salad & lemon aioli 23.9

Creamy SA garlic prawns, served on a bed of steamed rice and a garden salad 22.9

Fettuccini marinara, SA prawns, barramundi, scallops & calamari sautéed in garlic & chilli & finished in a napoli sauce 22.9

Pan fried gnocchi, sautéed butternut pumpkin, sage & ricotta in a butter sauce 21.9

Risotto, grilled lemon chicken, peas & prosciutto seasoned with fresh herbs 22.9

Chicken parmigiana, crumbed chicken breast fillet, topped with smoked ham, napoli sauce & melted mozzarella cheese served with chips & salad 19.9

Free range teriyaki chicken breast, partnered with a duck shank, Asian mushrooms & risotto, then finished with a teriyaki glaze 27.9

350g rib eye, with creamy garlic mash and seasonal vegetables cooked to your liking 29.9

300gm eye fillet, char grilled to your liking, served with fresh seasonal vegetables, a potato gratin & finished with a beef glaze 32.0

Sides

Bowl of Creamy Garlic Mash 5.0 Fries 5.9 Wedges 9.9 Garden Salad 6.9 Sautéed Vegetables 7.9

Sauces Gravy, Mushroom, Diane, Pepper 1.5 Creamy Garlic Prawns 6.0

Pizzas

Marinara, garlic prawns, calamari, fish, mussels, tomato & fresh basil 23.9

Meat lover, salami, bacon & grilled chicken on a bbq sauce base topped with mozzarella 21.9

Vegetarian, roasted zucchini, capsicum, Spanish onion, mushroom & fresh herbs on a tomato base 18.9