



## winter menu

### t a s t e s

**chefs grazing platter**, dips, olives, thai chicken dumplings with sweet plum, risotto balls, szechuan dusted calamari, cured meats, smoked salmon grissini and fetta stuffed pepperdews served with a selection of breads  
two person platter 28.90    extra bread 2.50

**dips plate**, trio of dips served with warm pitta bread 15.90

**garlic and parsley herb ciabatta bread** 6.90

**bruschetta** with mushrooms and woodside goats curd 9.90

**bruschetta**, roma tomato, basil and parmesan cheese served on ciabatta bread 8.90

**soup of the day** with crusty ciabatta bread 9.90

### e n t r e e s

#### s a oysters

**naked**            ½ doz 12.90    1 doz 19.90

**kilpatrick**      ½ doz 13.90    1 doz 20.90

**bloody mary** ½ doz 13.90    1 doz 20.90

**seafood plate for two**, fresh s.a. prawns, blue swimmer crab with tomato salsa, oysters kilpatrick and natural, black mussels steamed with fragrant yellow curry, pickled octopus and szechuan dusted calamari with lemon and dipping sauces 46.9

**sea salt and szechuan pepper calamari tangle** with rocket salad and lime aioli 15.90

### salads

**caesar salad** the traditional way with cos lettuce, grilled bacon, croutons, anchovies and poached egg 17.90  
with marinated chicken 20.90    or    with salt and szechuan pepper calamari 20.90

**grilled chicken salad** marinated chicken tenderloins with baby spinach, roast capsicum, cucumber, Danish fetta and a honey mustard aioli 18.90

**proscuitto and peach salad**, with buffalo mozzarella, rocket and a walnut vinegarette 17.90

**sides**    fries 5.90    garden salad 5.90    sautéed vegetables 7.90    wedges 9.90

## **m a i n s**

**sea salt and szechuan pepper calamari tangle** with rocket salad and lime aioli, served with fries 18.90

**grange fish and chips**, beer battered or grilled and served with garden salad and dipping sauces 18.90

**sa king george whiting**, grilled or beer battered, with a cherry tomato salad and fries 27.90

**crispy skin salmon fillet**, with a roast capsicum, chive, Spanish onion salsa and sauté zucchini ribbons 24.90

**lamb shank**, braised west coast lamb shank with pea and parsnip puree and crispy leek 26.90

**beef and guinness pie** tender braised beef in a rich Guinness gravy 22.90

**Barossa free range chicken breast**, filled with semidried tomato and ricotta served on kipfler potato sauté with zucchini and sweet capsicum coulis 25.90

**lamb ragout** papadelle pasta with slow cooked lamb, olives, mushroom, fresh basil and rich tomato 22.90

**linguine with prawns**, chili, lemon zest and semi dried tomato, pesto and rocket 22.90

**char grilled vegetable stack**, layers of char gilled capsicum, eggplant, zucchini and buffalo mozzarella with olive tappenade and sticky balsamic 20.90

**chicken or porterhouse schnitzel** served with garden salad and fries 17.90 or parmigiana 20.90

**150g petite eye fillet** with woodside goats curd, kipfler potato, rosemary rocket and beef glaze 26.90

**Margaret river porterhouse 300g**, with creamy mash potato, chili chive brandy butter and rich beef glaze 27.90

## **p i z z a s 12"**

**pizza puttanesca**, mozzarella, capers, chili, olives, salami, anchovies, fresh roma tomatoes and basil 19.90

**pizza garlic prawn**, marinated Australian prawns, roast capsicum and salsa verde 22.90

**pizza smoked chicken**, brie, Spanish onion, cherry tomatoes and cranberry sauce 20.90

**pizza margarita**, fresh tomato, basil and buffalo mozzarella 18.90

**s a u c e s** gravy, mushroom, dianne, pepper, chili chive brandy butter 1.50

**no individual billing**