

Bread

Assorted bread basket, olive oil, aged balsamic 6.5

Crusty Italian bread, salted butter, orange scented olives half loaf 6.5 whole loaf 12.50

Charcoal ciabatta loaf, smoked goats curd, dukkha spice 8.5

ENTRÉE**Oysters on the half shell 4.50 each (minimum 6)**

Natural with lime (gf) (df)

Red wine and shallot vinaigrette (gf) (df)

Chilli and mango (gf) (df)

Kilpatrick

Charcuterie board 28

Selection of locally sourced cold meats, chicken pâté, toasted milk bread, apple sauce

Pork 28

Crispy pressed pork hock, shredded papaya, tomato, maple smoked bacon, wood-fired chilli caramel (gf) (df)

Cured kingfish 26

Lime and grapefruit cured kingfish, fresh coriander, watercress, green chilli and grapefruit salad (gf) (df)

Prawns 28

Harissa marinated grilled tiger prawns, Moroccan spiced whipped sweet potatoes, fried chickpeas, marinated red onions, lemon dressing (gf)

Squid 26

Spice dusted fried baby squid, cucumber, coriander cous cous salad, candied red chilli, halva aioli

Pumpkin carpaccio 22

Thinly sliced pumpkin, Italian buffalo mozzarella, savoury granola, truffle oil, aged balsamic (v)

MAIN**Fish of the day MP**

Grilled, slow cooked fennel and buckwheat, rocket salad, lemon, garlic, smoked paprika dressing (gf) (df)

Snapper 45

Grilled snapper fillet, cauliflower puree, roasted beets, smoked almonds, caper berries, chorizo (gf)

Whole baby barramundi 42

Jerk marinated whole barramundi, oven roasted, fresh mango, sweetcorn, herb salsa, lime (gf) (df)

Marron 52

Grilled fresh water Pemberton marron, Asian style salad, sesame dressing, nam jim (df)

Zucchini flowers 36

Smoked goats cheese stuffed zucchini flowers crusted with polenta, courgette, tomato chilli relish (gf) (v)

Pasta 34

Fresh pork sausage meat, chilli, garlic infused oil, parsley, dehydrated black olives, pangritata (df)

Chicken 40

Grilled chicken breast, spiced turkey stuffing, roast hazelnuts, rocket and cranberry salad

Lamb cutlets 45

Grilled cutlets, pea and lemon crème fraiche, duck fat roasted kipfler potatoes, mint salsa verde (gf)

GRILL MENU

Dry aging is a process whereby beef carcasses are stored without protective packaging in our purpose built cool-room for 28 days. This allows the natural enzymatic and biochemical processes that result in improved tenderness and the development of the unique flavour that can only be described as "dry aged beef".

Sirloin dry aged 350g 56

From Mardie Station, Pilbara, Western Australia, grain fed for 100 days and dry aged on the bone for 28 days in our purpose built cool room (recommended medium-rare).

Black Angus fillet 250g 55

From Northcote Queensland, Angus cattle are renowned for their superior eating quality. Grain fed for 100 days cooked on our charcoal fired grill.

Black Onyx scotch fillet 350g 52

From Rangers Valley, New South Wales, grain fed for 270+ days, with a minimum 3+ marble score. Black Onyx cattle are known for their superior eating quality.

Margaret River rump 350g 38

From South West region of Western Australia. This rump's typically high marble score will ensure softer meat, prime taste and fuller flavour.

All steaks are seasoned with cracked black pepper and river salt and come with your choice of sauce

Sauces

Mushroom sauce

Mixed peppercorn sauce

Red wine jus (df)

Harissa butter (gf)

SIDES

Steamed broccolini, olive oil, sea salt (gf) (v) (df) 12

Creamy royal blue mashed potatoes, Tarago river triple cream brie (gf) (v) 12

Garden salad, wild rocket, fennel, tomato medley, fresh corn, apple cider shallots (gf) (v) 12

Wood-fired asparagus, shaved chili pecorino (gf) (v) 14

Pumpkin, roasted red pepper salad, tomato, pine nut pesto (gf) (v) 14

Mac and cheese, brioche crumbs (v) 14

Rustic chips, rosemary, garlic salt, lime aioli (v) (df) 10

gf – gluten free

df – dairy free

v – vegetarian

Dishes may contain nuts. Please speak to your wait person if you have any dietary requirements.