



**Dinner: Wednesday – Saturday 6 – 9:00pm**

**Lunch: Saturday & Sunday 12noon – 3pm**

## entrées

<b>Salt &amp; Pepper Calamari</b>					19
Flash fried and seasoned with Murray River pink salt served with snow pea tendrils salad and lime soy dressing					
<b>Holbert Farm Sydney Rock Oysters – Port Stephens, NSW</b>	½ dozen	20	dozen		38
natural with lemon <i>g/f</i> mornay Kilpatrick with crispy bacon and worcestershire sauce <i>g/f</i>					
<b>Angus Pure Beef Short Rib – Barossa Valley, SA</b>					18
Triple cooked with maple & barbeque sauce, green pea puree and citrus salad <i>g/f</i>					
<b>Seared Sea Scallops</b>					19
With prosciutto and rockmelon salad, lemon and extra virgin olive oil <i>g/f</i>					
<b>Slipper Lobster</b>					19
Wrapped in wafer thin pancetta atop steamed asparagus spears and lemon hollandaise <i>g/f</i>					
<b>Grilled Haloumi Cheese</b>					16
Shaved pear, rocket and red onion salad with gazpacho dressing and balsamic reduction <i>v g/f</i>					
<b>King Prawns – NSW Coast</b>					19
Wrapped in Kataifi pastry with a green leaf salad and smoked chilli mayonnaise					

## mains caught from the sea

<b>Catch of the Day</b>				Market Price	
Our freshest available local fish served with the best available seasonal accompaniments					
<b>Petuna Salmon Fillet – Macquarie Harbour, TAS</b>					35
Butternut pumpkin and sweet pea risotto, crumbled marinated Binnorie feta <i>g/f</i>					
<b>Snapper Fillet – Port Stephens, NSW</b>					39
Binnorie feta and olive oil mash potato, asparagus and lemon thyme butter <i>g/f</i>					
<b>Barramundi Fillet – Cone Bay, WA</b>					39
Mixed mushrooms ragout, baby bok choy, chilli and ginger oyster sauce <i>g/f</i>					

## Catch Seafood Platter for 1 or 2

85 / 160

A medley of the finest Australian and local seafood:  
blue swimmer crab, king prawns, natural oysters, smoked salmon, BBQ prawns,  
pan fried fish, soft shell crab, salt & pepper squid, kilpatrick & mornay oysters.  
All served with chunky chips, salad, dips & fresh lemon

*g/f* – Gluten Free

*v* – Vegetarian options available upon request

## mains caught from the land

<b>Grimaud Duck Breast – Wimmera, VIC</b>					38
Panfried, speck braised cabbage, sauté kumera and seville orange reduction <i>g/f</i>					
<b>4 Point New England Gold Lamb Rack – New England Region, NSW</b>					42
Tender roasted lamb rack with parsnip puree and aged balsamic jus <i>g/f</i> <i>Chef recommends Medium Rare</i>					
<b>300g Wagyu Beef Scotch Fillet BMS 6+* – Darling Downs, QLD</b>					54
Licensed by Kobe, grain fed and renowned for marbling and strong flavour. Served with seasonal greens and broken buttered potato <i>g/f</i> <i>Chef recommends Medium Rare – Medium</i>					
<b>Black Angus Eye Fillet – 210g BMS 2-3* – Riverina, NSW</b>					48
One of the finest cuts in Australia, renowned for flavor and tenderness. Served with seasonal greens and broken buttered potato <i>g/f</i> <i>Chef recommends Blue – Medium</i>					
<b>Red Lea Chicken Breast Fillet</b>					36
Crispy skinned corn fed fillet with coriander aioli and red pepper coulis. Served with seasonal greens and broken buttered potato <i>g/f</i> *BMS – Beef Marble Scale					

## sides

9

Duck fat roasted Kipfler potatoes with black olives and rosemary <i>g/f</i>
Steamed summer green vegetables w` hollandaise sauce <i>g/f</i>
Heirloom tomato, basil, bocconcini salad with reduced balsamic evo oil <i>g/f</i>
Roast pumpkin, goats cheese, pine nuts, wild rocket and caramelised red onions <i>g/f</i>
Fresh Garden salad, chunky chips and garlic aioli <i>g/f</i>

## desserts

<b>Our Signature Dessert Dish</b>					19
<b>Soft Centered Callebaut Chocolate Pudding</b>					
with pecan and caramel ice cream					
<b>Warm Sticky Bannana Pudding</b>					15
Served with butterscotch sauce and vanilla bean ice cream					
<b>Catch 'Bombe Alaska'</b>					17
with boysenberry ice cream, Italian meringue and chunky summer berry coulis					
<b>Bourbon Vanilla Bean Crème Brulee</b>					17
with cherry compote and a mixed nut biscuit <i>g/f</i>					
<b>Affogatto</b>					15
vanilla bean ice cream with a shot of espresso and liqueur of your choice <i>g/f</i>					
<b>King Island Cheese Plate</b>					22
blue, cheddar and brie cheese with quince paste and lavosh bread <i>g/f</i>					

\*Menu and trading hours subject to change.