

# dish

## ENTRÉE

	M	NM
Garlic & herb bread <sup>v</sup>	9.0	10.8
Cheese & bacon garlic bread <i>W/ ranch dressing</i>	11.0	13.2
Tomato pesto garlic bread <sup>v</sup> <i>Semi dried tomato pesto &amp; lemon ricotta garlic bread</i>	12.0	14.4
12 Chicken wings <sup>gf</sup> <i>Maple &amp; smoked chilli w/ jalapeno mayo</i>	22.0	26.4
Croquettes <sup>v</sup> <i>Caramelized onion &amp; goats cheese croquettes w/ goats curd &amp; beetroot</i>	17.0	20.4
Prawn cocktail <sup>gf</sup> <i>Marinated prawns, seafood sauce, chiffonade cos lettuce &amp; green apple</i>	19.0	22.8
Quiche of the week <i>W/ house salad</i>	14.0	16.8
Add chips	2.0	2.4
Seasoned wedges <sup>v</sup> <i>W/ sour cream &amp; sweet chilli sauce</i>	9.5	11.4

## FROM THE SEA

	M	NM
Entrée salt & pepper squid <i>W/ sauce gribiche, fennel, pickled radish &amp; carrot</i>	17.0	20.4
Natural oysters <i>W/ red wine vinaigrette &amp; lemon</i>		
Half dozen <sup>gf</sup>	18.5	22.2
Dozen <sup>gf</sup>	32.5	39.0
Kilpatrick oysters <i>W/ bacon, Worcestershire sauce &amp; lemon</i>		
Half dozen <sup>gf</sup>	20.0	24.0
Dozen <sup>gf</sup>	39.0	46.8
Prawn plate <sup>gf</sup> <i>500g tiger prawns w/ seafood sauce &amp; lemon</i>	34.0	40.8
Prawn & oyster platter <sup>gf</sup> <i>250g king prawns &amp; 6 natural oysters w/ seafood sauce, red wine vinaigrette &amp; lemon</i>	36.0	43.2

*Due to supplier stock levels, all seafood is limited to availability*

## CLASSICS

	M	NM
Chicken schnitzel	22.0	26.4
Chicken parmigiana	24.0	28.8
Panko crumbed fish <i>All served w/ mashed potatoes <sup>gf</sup> &amp; seasonal vegetables <sup>gf</sup> or chips &amp; salad <sup>gf</sup> + your choice of sauce</i>	22.0	26.4

## SAUCES

Diane <sup>gf</sup>, pepper <sup>gf</sup>, béarnaise, mushroom <sup>gf</sup>, gravy <sup>gf</sup> or red wine jus <sup>gf</sup>

## MAINS

	M	NM
Salt & lemon pepper squid <i>10 pieces of lemon pepper marinated squid &amp; sweet chilli mayo w/ chips &amp; salad <sup>gf</sup> or mashed potatoes <sup>gf</sup> &amp; seasonal vegetables <sup>gf</sup></i>	26.0	31.2
Pan seared Australian barramundi <sup>gf</sup> <i>W/ chips &amp; salad <sup>gf</sup> or mashed potatoes <sup>gf</sup> &amp; seasonal vegetables <sup>gf</sup> + tartare sauce</i>	29.0	34.8
Penne marinara <i>Mussels, prawns, fish, semi dried tomatoes, red onion, spiced napoli sauce &amp; parsley</i>	28.0	33.6
Pumpkin gnocchi <i>Pumpkin gnocchi, cauliflower, cranberries &amp; zucchini w/ a cream sauce</i>	25.0	30.0
Duck leg <i>Confit duck leg w/ puy lentils, braised red cabbage, beetroot, dutch carrot &amp; red wine jus</i>	30.0	36.0
Butchers flavoured sausages <i>Flavoured thick sausages w/ mashed potato, asparagus &amp; onion gravy</i>	24.0	28.8

## BURGERS

	M	NM
Dish burger <i>Angus beef burger w/ iceberg lettuce, pickled onions, burger cheese &amp; burger sauce</i>	20.0	24.0
Fried chicken burger <i>Sichuan crumbed chicken burger, chipotle coleslaw &amp; liquid cheese</i>	20.0	24.0
Vegan burger <sup>vg</sup> <i>House made vegan fritter, roasted beetroot &amp; vegan burger sauce</i>	20.0	24.0

*All burgers served w/ a basket of chips*

## STONE GRILLS

Cook your own on a natural volcanic stone heated to 400 degrees, with the high temperature locking in the natural juices and enhancing your meal to the fullest of flavours!

	M	NM
Grass-fed eye fillet 250g gf	40.0	48.0
Riverine rump steak 250g gf	26.0	31.2
Teys grain fed scotch fillet 250g gf	36.0	43.2
7+ Wagyu rump 300g gf	45.0	54.0
Surf & turf gf	34.0	40.8
<i>Half eye fillet, 3 king prawns, 3 pieces of marinated squid</i>		
Chicken & halloumi gf	25.0	30.0
<i>Chicken breast &amp; 2 pieces of halloumi</i>		
Tasmanian Huon salmon 220g gf	30.0	36.0
Australian barramundi fillet 220g gf	29.0	34.8
Tofu, mushroom & roasted vegetables gf	22.0	26.4

## SIDES

Potato bake gf, seasonal vegetables gf, salad gf or chips

## SAUCES

Diane gf, pepper gf, béarnaise, mushroom gf or gravy gf

## ADD

Halloumi cheese gf	6.0	7.2
King prawns gf	6.0	7.2
Garlic king prawns gf	7.0	8.4
Marinated squid gf	7.0	8.4

## GRILL

	M	NM
Grain fed t-bone 350g gf	34.0	40.8
Teys grain fed scotch fillet 250g gf	36.0	43.2
Chicken supreme gf	26.0	31.2
Tasmanian Huon salmon 220g gf	30.0	36.0
7+ Wagyu rump 300g gf	45.0	54.0
Pork loin chop	27.0	32.4

All served w/ mashed potato gf & seasonal vegetables gf or chips & salad gf + your choice of sauce

## SAUCES

Diane gf, pepper gf, béarnaise, mushroom gf, gravy gf or red wine jus gf

## ADD

Halloumi cheese gf v	6.0	7.2
Grilled king prawns gf	6.0	7.2
Garlic king prawns gf	7.0	8.4

## SALADS

	M	NM
Caesar gfa	18.0	21.6
<i>Soft boiled egg, parmesan, croutons &amp; bacon</i>		
Winter vg gf	20.0	24.0
<i>W/ mandarin, baby carrots, roasted cherry tomatoes, brussels sprouts, pepita seeds, snow pea tendrils, radicchio &amp; grapefruit dressing</i>		

## ADD

Marinated chargrilled chicken gf	7.5	9.0
Chicken schnitzel	7.5	9.0
Prawns or halloumi gf	6.0	7.2

## SIDES

	M	NM
Side of chips vg	5.0	6.0
Plate of chips vg	8.0	9.6
Seasonal vegetables vg gf	6.0	7.2
Tossed salad vg gf	5.0	6.0
Potato bake v gf	5.0	6.0
Side of mashed potato gf v	5.0	6.0
Extra sauce	2.0	2.4

## KIDS MENU

	M	NM
Mini chicken schnitzel & chips	11.0	13.2
Tempura chicken nuggets & chips	11.0	13.2
Cheesy penne v	11.0	13.2
Fish cocktail & chips	11.0	13.2

All children's meals include a children's drink, ice cream & a kid's activity pack  
Kids meals available to 12 years and under only

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