

Dinner

Starters

Oysters natural or Kilpatrick	\$ 11 half	\$20 doz
Garlic, herb or pesto bread		\$ 4.5

Entrees

Chilli, garlic and herb marinated whole king prawns <u>w</u> avocado, mango and coriander salsa	\$ 15
Prosciutto wrapped asparagus <u>w</u> grilled haloumi cheese and fresh roma tomato	\$ 14
Crispy lamb and peach empanadas <u>w</u> chargrilled tomato chutney and mint yoghurt	\$ 15
Steamed Tasmanian half shelled scallops <u>w</u> ginger, lemongrass, chilli and miso broth	\$ 16
Roasted butternut pumpkin and goats cheese ravioli <u>w</u> a zesty brown butter, pine nut and sage sauce	\$ 14

Mains

Seared scotch fillet <u>w</u> garlic and rosemary house made chips, garden salad and a red wine pepper jus	\$ 26
Oven baked chicken breast on creamy mash <u>w</u> a marinated whole king prawn and hollandaise	\$ 28
Salt and pepper squid <u>w</u> baby bok choy, snow peas and soy, sweet chilli relish	\$ 24
Chargrilled vegetable stack <u>w</u> saffron rice patties, pine nuts, pesto and beetroot relish	\$ 19
Lemon, garlic and thyme whole grilled snapper <u>w</u> seasonal vegetables	\$ 25

Sides

Steamed seasonal vegetables	\$ 6
Garden salad <u>w</u> citrus and balsamic dressing	\$ 5