

Oysters & Grazing Board

<u>Oysters Natural 6/12</u> (GF)	\$30.00	\$48.00
<u>Oyster Kilpatrick 6/12</u> (GF)	\$33.00	\$54.00
<i>Topped with bacon & a tangy Worcestershire glaze.</i>		
<u>Grazing Board</u> (GFO) (CN) – Serves 2		\$35.00
<i>Selection of premium cured meats & cheeses served with fruits, nuts & artisan crackers.</i>		

Tapas

<u>Bread & Dips</u> (CN)		\$16.00
<i>Sundried tomato pesto, olive oil & balsamic & olive tapenade, served with artisan toast.</i>		
<u>Chicken Wings (8) - Spicy Buffalo</u> (GF)		\$18.00
<i>Served with blue cheese dipping sauce.</i>		
<u>Mac & Cheese Balls (4)</u> (GF) (V)		\$18.00
<i>Macaroni pasta, pecorino & mozzarella Cheese with chives.</i>		
<u>Duck Spring Rolls (5)</u>		\$20.00
<i>Served with chilli & plum dipping sauce.</i>		
<u>Vegetarian Spring Rolls (5)</u> (V) (GF) (VG)		\$20.00
<i>Served with chilli & plum dipping sauce.</i>		
<u>Mixed Bruschetta (3)</u> (GFO)		\$22.00
<i>Prosciutto, buffalo mozzarella & rocket.</i>		
<i>Smoked salmon smashed avocado & fetta with fresh cucumber.</i>		
<i>Mix tomato & olive oil with parsley & basil.</i>		
<u>Beef & Pork Meat Balls (6)</u> (GF)		\$22.00
<i>Melansanne pomodoro sauce with parmesan cheese garlic & herb croutons.</i>		
<u>Calzone</u>		\$22.00
<i>Fennel salami with ricotta & mozzarella cheese.</i>		
<u>Salt & Pepper Calamari (8)</u> (GF)		\$24.00
<i>Served with tartare sauce & micro salad.</i>		
<u>Garlic Prawns (8)</u> (GFO)		\$25.00
<i>Served with artisan toast.</i>		

All Vegan & Gluten Free items + \$4.00

V – Vegetarian CN – Contains Nuts VG – Vegan VGO - Vegan Option GF – Gluten Free GFO – Gluten Free Option

15% surcharge applies on public holidays. Please be aware that all care is taken when catering for special requirements. It must be noted, within the premises, we handle flour, dairy products, nuts, seafood, shellfish, sesame seeds and eggs. Requests will be catered to the best of our ability but the decision to consume a meal is the responsibility of the customer.

Large Format

<u>Green Goodness Risotto</u> (V) (VG) (DF) (GF) (CN)	\$32.00
<i>Kale, spinach & parsley base with green peas, artichoke, grilled zucchini & almond flakes.</i>	
<u>Grilled Fish of The Day</u>	\$36.00
<i>Served on gratin dauphinoise potato & seasonal greens.</i>	
<u>Beef Lomo Saltado (Peruvian Beef Stir Fry)</u> (GF)	\$30.00
<i>With Haicina sauce (Creamy chilli sauce), served with chips.</i>	
<u>300gm New York Sirloin</u>	\$38.00
<i>Served medium-rare on gratin dauphinoise potato & seasonal Greens with a demi glaze</i>	
<u>Herb Roasted Lamb Shank</u> (GF)	\$33.00
<i>Served with lentil ragu.</i>	
<u>Pasta Carbonara</u> (GFO)	\$28.00
<i>Served spaghetti, pancetta, eggs, pecorino-parmesan.</i>	
<u>Seafood Risotto</u> (GF)	\$36.00
<i>Calamari, prawns, grilled Moreton Bay Bug, scallops & Mussels.</i>	
<u>Pork Loin Schnitzel</u> (GF)	\$30.00
<i>Served with chips & salad.</i>	
<u>Seafood Tower</u> (GF)	\$99.00
<i>Three fresh oysters, three Kilpatrick oysters, eight King prawns, two Moreton Bay bugs, three mussels with salsa Verde, two battered flathead fillets, garlic prawns & wakame salad.</i>	

Sandwich & Wraps

<u>Crispy Pork Belly Burger</u> (GFO)	\$22.00
<i>Crispy pork belly, carrot, cucumber, pickled onion, lettuce on a fresh brioche bun.</i>	
<u>Fried Chicken Burger</u> (GFO)	\$20.00
<i>Butter milk marinated chicken, served with honey mustard coleslaw, lettuce, red onion rings, jalapenos, cheddar cheese on a fresh brioche bun.</i>	
<u>Lamb Yiros</u> (GFO)	\$22.00
<i>Served with chips.</i>	

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Salads

Grilled Octopus Salad (GF)	\$28.00
<i>Served with potatoes, mandarin, Fennel slice, capers, spring onion, radicchio, garlic & oregano dressing.</i>	
Grilled Haloumi Three Beans Salad (V) (VGO) (GF) (DFO)	\$26.00
<i>Served with butter & kidney beans, chickpeas, broccoli, roast eggplant, mixed lettuce, avocado, roasted sweet potatoes. With a turmeric French dressing.</i>	
Moreton Bay Bug Thai Salad (GF)	\$30.00
<i>Served with a blend of rice noodles, mint & coriander leaves, coconut flakes, roasted pineapple, red cabbage, crisp carrot, cool cucumber, & fresh bean sprouts; drizzled with a lime & sesame oil dressing.</i>	
Greek Salad and Koftas Kebabs (GF)	\$28.00
<i>Mixed olives, fresh tomatoes, cucumber, red onion, feta cheese, green pepper & oregano.</i>	

Pizza

Margarita (V) (GFO)	\$18.00
<i>Tomato, mozzarella & basil.</i>	
Napolitana (GFO)	\$20.00
<i>Leg ham, mozzarella, tomato, olives, oregano.</i>	
Del Huerto (Vegetarian) (V) (GFO)	\$22.00
<i>Ricotta, mozzarella, artichoke, zucchini, eggplant, mushrooms, spinach, onion.</i>	
Chicken (GFO) (CN)	\$25.00
<i>Grilled chicken, mozzarella, corn, leek, basil pesto, rocket.</i>	
Supreme (GFO)	\$25.00
<i>Pepperoni, salami, capsicum, red onion, mushroom & Kalamata olives.</i>	
Carnivora (Meat-Lovers) (GFO)	\$24.00
<i>Roast brisket, bacon and chorizo blitz, mozzarella and cheddar cheese, spring onions on a BBQ base.</i>	
Prawn, Scallop & Chorizo (GFO)	\$26.00
<i>Garlic prawns, scallops, Spanish chorizo & rocket.</i>	
Cordero (Lamb) (V) (GFO) (CN)	\$26.00
<i>Lamb ragout, truffle, triple cheese, mint yogurt, dukka & potatoes base.</i>	

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Sides

<u>Potato Fries</u> (V) (VGO) (GF) <i>Served with aioli.</i>	\$11.00
<u>Sweet Potato Fries</u> (V) (VGO) (GF) <i>Served with aioli.</i>	\$13.00

Kids (12 years & under)

<u>Cheeseburger & Chips</u>	\$13.00
<u>Chicken Nuggets</u> <i>Kids meals come with a glass of juice or soft drink.</i>	

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