

MAIN

主菜

Fish Platter

海鲜拼盘

“Pippies specialty”

“Pippies 招牌菜”

Crisp beer battered local fish fillets, garlic scallop, fresh oyster, crumbed calamari & prawns, Portland bay bug, king prawns, chips and green salad. #

香炸啤酒风味特色鱼柳、蒜蓉扇贝、新鲜牡蛎、酥皮鱿鱼&虾仁、波特兰湾九齿扇虾、明虾、薯条和绿色沙拉 #

44.00

Roasted Barramundi Fillet

烤澳大利亚肺鱼片

Served with sweetcorn puree, lemon risotto, asparagus and grilled tiger prawns. #

36.00

佐以甜玉米泥、柠檬意大利调味饭、芦笋和烤虎虾#

36.00

King George Whiting Fillets

乔治王鳕鱼片

Served grilled or battered with thick cut chips, green salad & aioli.

炸制或烤制，佐以厚切薯条、绿色沙拉和蒜泥蛋黄酱

35.00

500-gram Rib Eye Steak

500 克肋眼牛排

Served with battered onion rings, green beans & red wine reduction sauce.

佐以炸洋葱圈、青豆和红酒酱汁

39.90

250-gram Eye Fillet Steak

250 克肉眼牛排

Served with Potato & thyme terrine, Dutch carrots, broccolini and green peppercorn sauce. gf

38.50

佐以百里香烤土豆、荷兰胡萝卜、西蓝花和青胡椒汁 无麸质 38.50

Eye Fillet Steak and Crayfish Tail

肉眼牛排和龙虾尾

Served with potato & thyme terrine, seasonal vegetables & red wine reduction sauce. gf

佐以百里香烤土豆、时蔬和红酒酱汁 无麸质

48.50

Pan Roasted Duck Breast

香煎鸭胸

With grilled orange, savoy cabbage & bacon, duck leg spring roll & red wine reduction sauce. #

配烤橙、皱叶甘蓝和培根、鸭腿肉春卷和红酒酱汁 #

35.00

Herb & Panko Crumbed Lamb Cutlets

法式香草羊排

Braised vegetable ragu', broccolini & Salsa Verde.

慢炖蔬菜拉古酱、西蓝花和萨尔萨辣酱。

34.00

Roasted Chicken Breast Supreme

至尊烤鸡胸

With creamy mashed potato, mushroom & bacon sauce, broccolini. gf
佐以奶油土豆泥、蘑菇培根酱、西蓝花 无麸质

29.50

Pan Seared Ora King Salmon

香煎帝皇三文鱼

Served with pea puree, Clams, peas, sugar snaps & potato mousse gf
佐以豌豆泥、蛤蜊、豌豆、糖豌豆和土豆慕斯 无麸质

39.00

Seafood Linguini

海鲜意大利面

Linguini pasta with mussels, scallops, fish, king prawns, garlic & tomato Napoli. 35.50
扁长意大利面, 配贻贝、扇贝、鱼片、大虾、大蒜和那不勒斯番茄

35.50

SIDES 9.50

配菜 9.50

Broccolini with toasted almonds, olive oil.

西蓝花配烤杏仁、橄榄油

Button mushrooms with garlic butter.

蒜蓉黄油烤蘑菇

Garden salad

田园沙拉

Roast pumpkin with honey & pecan nuts.

烤南瓜配蜂蜜、山核桃

Roast kipfler potatoes with rosemary.

迷迭香烤土豆

Green beans with onion and bacon.

青豆配洋葱、培根

Bowl of Chips with aioli. **Small 7.50 Large 10.50**

碗装薯条配蒜泥蛋黄酱 小份 7.50 大份 10.50

Customers are advised that due to high costs of doing business on public holidays a surcharge of 10% will apply to all accounts
各位顾客请注意, 由于公共节假日经营成本较高, 将收取 10% 的附加费

Starters

开胃菜

House made dips for two, with grilled flat bread and olives.

自制双人份蘸酱, 配烤扁面包和橄榄

16.50

Cheese and garlic pizza with sour cream.

奶酪蒜蓉披萨配酸奶油

13.50 gluten free 15.50

13.50 无麸质 15.50

Tomato & mozzarella pizza with basil pesto.

番茄马苏里拉披萨配罗勒青酱

14.50 gluten free 16.50

14.50 无麸质 16.50

Rosemary & sea salt pizza bread with green olive tapenade.

迷迭香海盐披萨面包配青橄榄酱

13.50 gluten free 15.50

13.50 无麸质 15.50

Char grilled sour dough, olive oil & balsamic.

碳烤酸面包、橄榄油和香脂

8.50

Garlic & chive focaccia bread

大蒜细香葱意大利香草面包

8.80

Entrées

主菜

Tasting plate for two

双人份赏味拼盘

Chef's selection, abalone with soy dipping sauce, prosciutto wrapped scallops with cauliflower cream, pork belly with caramel vinegar and duck spring roll.

厨师推荐：酱油水鲍鱼、意大利熏火腿裹花椰菜、奶油花椰菜、猪腩配焦糖醋、鸭肉春卷

29.90

Soup

汤品

House made, utilizing seasonal produce, served with crusty sour dough bread.

应季食材自制汤品，佐以酸面包

10.50

Abalone

鲍鱼

Southwest farmed abalone, grilled, served with citrus salad and sticky soy dipping sauce. gf

产自澳洲西南沿海，烤后佐以柑橘沙拉、浓酱油蘸酱 无麸质

19.90

Blue Swimmer Crab & Prawn Tortellini

花蟹明虾意大利饺

Served with a sweet corn velouté.

佐以甜玉米白汁

21.00

Pan Seared Scallops

香煎扇贝

Prosciutto wrapped scallops with cauliflower cream, raisin and caper vinaigrette. gf

意大利熏火腿裹扇贝，配奶油花椰菜、葡萄干和刺山柑调味汁 无麸质

19.90

Slow Braised Pork Belly

慢烧五花肉

Served with orange & fennel salad, caramel vinegar glaze. gf

佐以甜橙茴香沙拉、糖醋汁 无麸质

18.50

Pumpkin Gnocchi

意大利南瓜团子

Green peas, broad beans, mushrooms, carrot puree. v

青豆、蚕豆、蘑菇、胡萝卜泥 素食

18.50

Citrus & Gin Cured Ocean Trout

柑橘杜松子酒海鳟

With avocado, cream, citrus, wasabi & herbs.

配鳄梨、奶油、柑橘、芥末和香草

19.50

Natural

生吃

With sherry vinegar & chives

配雪利酒醋和细香葱

3.80 each

3.80/每例

Oysters

生蚝

Deep fried

酥炸

Wasabi & pickled ginger

配芥末、泡姜

4.80 each

4.80/每例

Kilpatrick

基尔帕特里克

Crispy bacon, black sauce

配脆皮培根、黑酱

4.80 each

4.80/每例

Dessert

甜点

Warm Soft centered chocolate pudding

热夹心巧克力布丁

Served with raspberry coulis, raspberry macaroon, and pistachio nut ice-cream.

佐以覆盆子酱、覆盆子马卡龙和开心果冰淇淋

13.50

Apple & Rhubarb Crumble

苹果大黄酥脆

With vanilla bean ice-cream

配香草冰淇淋

ice cream

冰淇淋

13.50

Chocolate Delice'

法式巧克力

Rich Chocolate Mousse, chocolate & hazelnut biscuit base,

浓郁的巧克力慕斯、巧克力榛子饼干、

Salted caramel ice cream, chocolate wafer.

盐渍焦糖冰淇淋、巧克力薄脆饼

13.50

Sticky Date Pudding

枣蓉布丁

With a butterscotch sauce & salted caramel ice cream.

配奶油焦糖酱和盐渍焦糖冰淇淋

13.50

Banana Split

香蕉船

Banana & white chocolate filled crepe, topped with banana ice-cream,
香蕉白巧克力馅薄煎饼, 以巧克力酱为底酱, 最后浇上香蕉冰淇淋、
whipped cream & chopped nuts on a bed of chocolate sauce
搅奶油和坚果碎

13.50

Vanilla Bean and Passionfruit Panna cotta

意式香草百香果奶冻

Served with passionfruit sorbet, meringues & seasonal Berries. gf
佐以百香果冰沙、蛋白酥和时令浆果 无麸质

13.50

House Made Ice-Cream

自制冰淇淋

2 scoops 6.00

2 球 6.00

3 scoops 8.00

3 球 8.00

Please ask waiter for available flavors

具体口味请咨询服务员

Check out our extensive cocktail list to accompany your dessert

我们有多款适合搭配甜点的鸡尾酒

Coffee

咖啡

Cappuccino

卡布奇诺

Café latte

拿铁咖啡

Flat white

澳式白咖啡

4.00 cup 4.90 mug

4.00 小杯 4.90 大杯

Espresso

意大利浓咖啡

3.90

T2 Pot of tea

4.00

T2 茶 4.00

“Affogato” espresso, liqueur and ice-cream.

阿芙佳朵意式浓缩咖啡、利口酒和冰淇淋

14.50

Coffee with house Port, or Muscat.

咖啡、自制波特酒或麝香葡萄酒

11.50