

MAIN

Pippies Fish Platter

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

49.00

Roasted Barramundi Fillet

Served with lemon & spring onion risotto, sweet pea puree, asparagus & grilled king prawn. gf

37.00

King George Whiting Fillets

Served grilled or battered with thick cut chips, green salad & yoghurt tartare sauce. #

36.00

500-gram Rib Eye Steak

Served with crunchy potatoes, green beans & red wine reduction sauce. gf

39.90

Eye Fillet Steak

Potato terrine, caramelized onion puree, roasted onions, seasonal vegetables, red wine reduction gf
39.90 add crayfish tail + 20.00

Local Dory Fillets

Kipfler potatoes, broccolini, Romesco sauce. gf

38.00

Pan Roasted Duck Breast

With savoy cabbage & bacon, duck leg spring roll, carrot puree & grilled orange. #

35.00

Pork Belly,

Miso Carrot puree` broccolini, apple relish & caramel vinegar. gf

35.00

Rack of Lamb

With slow braised Lamb shoulder croquette, pea puree, roasted pumpkin, broccolini. gf

38.00

Roast Chicken Breast Supreme

Served with potato puree, broccolini, mushroom & bacon sauce. gf

29.90

Mussels with linguini pasta

Cherry tomatoes, chilli, garlic, parsley, olive oil, lemon. Served with crusty sourdough.

29.90

SIDES 10.00

Broccolini with toasted almonds, olive oil.

Button mushrooms with garlic butter.

Garden Salad

Roast pumpkin with honey & pecan nuts.

Roast kipfler potatoes with rosemary.

Green beans with onion and bacon.

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

Starters

House made dips for two, with grilled flat bread and olives.
17.00

Cheese and garlic pizza with sour cream.
14.00 gluten free 16.00

Tomato & mozzarella pizza with basil pesto.
15.00 gluten free 17.00

Rosemary & sea salt pizza bread with green olive tapenade.
14.00 gluten free 16.00

Char grilled sour dough, olive oil & balsamic.
9.00

Garlic & chive focaccia bread
9.00

Entrées

Tasting plate for two

Chef's selection, abalone with soy dipping sauce, prosciutto wrapped scallops with cauliflower cream, pork belly with caramel vinegar and duck spring roll.
29.90

Abalone

Southwest farmed abalone, grilled, served with citrus salad and sticky soy dipping sauce. gf
19.90

Grilled Halloumi Cheese

Chili Jam, grilled asparagus, lemon oil & herb salad. v gf
19.00

Grilled King Prawns

Served with Bulgur wheat salad, lemon, sumac dressing.
22.00

Pan Seared Scallops

Prosciutto wrapped scallops with cauliflower cream, raisin and caper vinaigrette. gf
19.90

Crayfish Risotto

With orange and basil. Parmesan cheese. gf
25.00

Roasted Pumpkin & Parmesan tortellini

Handmade Tortellini, served with pumpkin puree, hazelnuts, sage & brown butter. v
21.00

Oysters

Natural

With sherry vinegar & chives
3.80 each

Deep-fried

Wasabi & pickled ginger
4.80 each

Kilpatrick

Crispy bacon, black sauce
4.80 each

Dessert

Warm Chocolate Fondant.

Served with honeycomb ice-cream, honeycomb, raspberry coulis.
15.00

Apple and Rhubarb Crumble

With vanilla bean ice-cream
15.00

Summer Berry Tart

Shortbread tart cases filled with custard cream, fresh seasonal berries, blood orange sorbet.
15.00

Chocolate Delice'

Rich Chocolate Mousse, caramel, chocolate & hazelnut biscuit base,
Salted caramel ice cream, chocolate meringue.
15.00

Sticky Date Pudding

With a butterscotch sauce & salted caramel ice cream.
15.00

Vanilla Bean and Passionfruit Panna cotta

With passionfruit jelly, passionfruit sorbet, meringues & seasonal berries. gf
15.00

House Made Ice-Cream

2 scoops 6.00

3 scoops 8.00

Please ask waiter for available flavors

Check out our extensive cocktail list to accompany your dessert

Coffee

Cappuccino

Café latte

Flat white

4.20 cup 5.00 mug

Espresso

3.90

T2 Pot of tea

4.20

"Affogato" espresso, liqueur and ice-cream.

15.00

Coffee with house Port, or Muscat.

12.00

P