

# 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

38.00

## King George Whiting Fillets

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

37.00

## 500-gram Rib Eye Steak

Served with crunchy Kipfler potatoes, green beans with a choice of sauce gf

44.00

## Eye Fillet Steak

Potato & thyme terrine, seasonal vegetables with a choice of sauce. gf

42.00 add crayfish tail + 20.00

## Steak Sauces

Green pepper corn or Mushroom or Red wine reduction or Bearnaise sauce.

## Pan Roasted Duck Breast

With sweet potato fondant, confit duck leg, baby vegetables & cherry sauce. gf

39.00

## Pork Belly

Twice cooked with baked apple, celeriac puree, broccolini, apple sauce. gf

35.00

## Lamb Shoulder

Slow roasted Lamb shoulder served with carrot puree, roasted beetroot, broccolini & Jus' gf

38.00

## Roast Chicken Breast Supreme

Served with basil pesto, mash potato, green beans, mushroom & chive sauce. gf

33.00

## Whole Roasted Flounder

Topped with shrimp, scallops, mussels in a lemon butter sauce. Kipfler potatoes, green salad. gf

38.00

## Mussels with linguini pasta

Cherry tomatoes, chili, 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

Bowl of Chips with aioli

Roast pumpkin with honey & pecan nuts.

Roast kipfler potatoes with rosemary.

Green beans with onion and bacon.

**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**

10.00

## 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

**Taste of the Sea**

Scallop, Abalone, oyster with horseradish granita, torched prawn, finger limes & aioli. gf

24.00

**Abalone**

Southwest Abalone, grilled, served with citrus salad, sticky soy & hoisin dressing. gf

21.00

**Grilled Haloumi**

With Caponata, lemon, herbs & balsamic. v

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

21.00

**Crayfish Risotto**

With orange and basil. Parmesan cheese. gf

25.00

**Pumpkin Gnocchi**

Carrot Puree, Swiss brown mushroom, broad beans, parmesan wafer v

21.00

**Oysters** 5.50 each

**Horseradish Granita**

**Natural**

**Fried**

**Kilpatrick**

Shaved horseradish ice

With Sherry vinegar and chives

Beer Battered with Wasabi mayo & pickled ginger.

Diced Bacon, Spicy black sauce.

## 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

**Lemon Citrus Tart**

Served with Passionfruit Sorbet  
15.00

**Chocolate Delice'**

Rich Chocolate Mousse, caramel, chocolate & hazelnut biscuit base,  
Salted caramel ice cream, chocolate meringue.  
16.00

**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