

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. #
49.90

Roasted Barramundi Fillet

Served with lemon & spring onion risotto, sweet pea puree, asparagus & grilled king prawn. gf
39.50

King George Whiting Fillets

Served grilled or battered with thick cut chips, green salad & yoghurt tartare sauce. #
39.50

400-gram Scotch Fillet Steak

Served with crunchy Kipfler potatoes, green beans with a choice of sauce gf
48.00

Eye Fillet Steak

Potato & thyme terrine, seasonal vegetables with a choice of sauce. gf
48.00 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

Slow Braised Pork Belly

With honey mustard glaze, carrot miso puree and caramelized apple. gf
37.00

Lamb Shoulder

Slow roasted Lamb shoulder, Panko crumbed with pea puree', broccolini, baby carrots & green peas.
38.00

Roast Chicken Breast Supreme

Served with potato puree, toasted pine-nuts, potato straws & reduction sauce. gf
35.00

Whole Roasted Flounder

Topped with shrimp, scallops, mussels in a lemon butter sauce. Kipfler potatoes, green salad. gf
38.00

Prawns with linguini pasta

Cherry tomatoes, chili, garlic, parsley, olive oil, lemon. Served with crusty sourdough.
33.00

SIDES 12.00

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, 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

23.00

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

23.00

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

ice

Natural

Fried

Kilpatrick

sauce.

Shaved horseradish

With Sherry vinegar and chives

Beer Battered with Wasabi mayo & pickled ginger.

Diced Bacon, Spicy black

Dessert

Warm Chocolate Fondant.

Served with honeycomb ice-cream, honeycomb, raspberry coulis.
16.00

Apple and Rhubarb Crumble

With vanilla bean ice-cream
15.00

Lemon & Lime Cheesecake

Lime Jelly, Lemon Curd, Mini Meringues & Passionfruit Sorbet
16.00

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

4.50 cup 5.50 mug

Espresso

4.00

T2 Pot of tea

4.20

"Affogato" espresso, liqueur and ice-cream.

16.00

Coffee with house Port, or Muscat.

12.00