



SHARED STARTERS

<i>Garlic or Herb Bread</i>	6.90
<i>Forest mushroom bruschetta with thyme and goats cheese</i>	9.90
<i>Marinated stuffed olives</i>	7.90
<i>Antipasto platter with cured meats, seafood and pickled vegetables</i>	17.90
<i>Selection of dips, hommus, tzatziki and eggplant with chargrilled bread</i>	12.90

ENTRÉES

<i>Soup of the day</i>	7.90
<i>Oysters Natural</i>	($\frac{1}{2}$ doz) 15.90 (1 doz) 29.50
<i>Oysters Kilpatrick</i>	($\frac{1}{2}$ doz) 16.90 (1 doz) 30.50
<i>Potato gnocchi with napoli sauce, parmesan and baby basil</i>	14.90
<i>Mussels with garlic, chilli, white wine sauce and grilled sour dough</i>	14.90
<i>Stuffed field mushrooms with taleggio, rocket and balsamic reduction</i>	11.90
<i>Caesar salad</i>	17.90
<i>Chicken caesar salad</i>	20.90

MAINS

<i>Risotto of the day</i>	21.90 (g)
<i>Braised lamb shanks with creamy mashed potato and preserved lemon gremolata</i>	29.90 (g)
<i>Crisp atlantic salmon with a french bean salad and herb oil</i>	28.90 (g)
<i>Spinach and fetta filo with spicy harissa and sumac yoghurt</i>	20.90 (v)
<i>Eggplant parmagiana with tomato and basil sugo</i>	20.90 (vg)
<i>Prawn linguine with garlic, white wine and chilli</i>	26.90
<i>Venison sausages served with potato mash and caramelized onion jus</i>	26.90
<i>Roasted chicken breast with sweet potato, green beans and bordelaise sauce</i>	28.90 (g)
<i>Whole grilled flounder served with side garden salad</i>	32.90
<i>New york porterhouse steak 400g</i>	36.90 (g)
<i>Aged eye fillet of beef 250g</i>	36.90 (g)
* steak served with roasted root vegetables, horseradish butter and red wine jus	
<i>V-vegetarian</i>	<i>G-gluten free</i>



<i>Asian pork belly</i> <i>twice cooked asian pork belly tossed with spicy mandarin sauce and asian greens</i> <i>on a bed of noodles</i>	24.90
<i>Sambal chilli seafood combination</i> <i>with prawns, scallops, fish, calamari cooked with sambal chilli, egg sauce and</i> <i>asian greens with jasmine rice</i>	26.90
<i>Asian roast duck</i> <i>with spicy plum sauce, asian greens on a bed of noodles</i>	27.90
<i>Malay curry prawns</i> <i>cooked with malay curry spice, creamed coconut and seasonal vegetables</i> <i>with jasmine rice</i>	26.90
<i>Chicken breast stir fry</i> <i>with garlic, ginger, black bean sauce and vegetables served with jasmine rice</i>	22.90
<i>Honey pepper beef with asian greens and jasmine rice</i>	22.90

Accompaniments:

<i>Bowl of creamy mashed potato</i>	5.90
<i>Broccoli, roasted almonds and brown butter</i>	5.90
<i>Rocket and gorgonzola salad with walnut dressing</i>	6.90
<i>Garden salad with tomato, cucumber and onion</i>	5.90
<i>Beer battered chips with garlic aioli</i>	5.90



DESSERTS

<i>Warm chocolate lava cake served with vanilla ice cream</i>	9.90
<i>Honey and yoghurt pannacotta with baked rhubarb and rhubarb syrup</i>	9.90
<i>Apple crumble served with warm vanilla anglaise</i>	9.90
<i>Selection of sorbets served with a glass biscuit</i>	9.90
<i>Cheese plate with lavosh biscuits, fresh & dried fruits</i>	18.90

COFFEES 3.90

Cappuccino
Café Latte
Flat White
Short Espresso
Long Espresso
Macchiato
Hot Chocolate
Iced Coffee

TEAS 3.90

English Breakfast
Earl Grey
Rosehip and Hibiscus
Lemon
Green
Jasmine
Peppermint
Camomile

LIQUEUR COFFEES

8.10

Irish
Jamaican
Mexican
Roman
Greek
Baileys
Tia Maria