

lunch

bread

garlic sourdough	6.0
garlic & parmesan sourdough	7.0
sesame prawn toast w chilli oil & ponzu dipping sauce	12.5
warm southern style corn bread w honey & chilli butter	9.0

oyster bar

½ doz / doz

natural - gf	17.0 / 32.0
w japanese seaweed salad - gf	19.9 / 35.0
kilpatrick - gf	19.9 / 35.0

light lunch

{\$25 w choice of cake from display or tea/coffee}

{entertainment card does not apply on light lunch menu}

200g scotch fillet on grilled potato w capers, crispy bacon & steamed greens & in house jus - gf
wine match rothbury estate cabernet merlot

tempura barramundi w beer battered chips + rocket, pear, candied walnut salad + lime aioli
wine match angel cove sauvignon blanc

baked gnocchi w roasted tomato, eggplant, rocket & mozzarella - v
wine match fickle mistress pinot noir

chicken supreme stuffed w sundried tomato, spinach & cheese on grilled potato, capers, crispy bacon + steamed greens - gf
wine match rothbury chardonnay

slow cooked moroccan lamb pie w root vegetables, peas & sweet potato mash – ask for gf option
wine match peppertree merlot

lunch

entrée

seared scallops w sweet potato grits & chanterelle mushroom + thyme & garlic butter <i>wine match the yard riesling</i>	18.5
double roasted pork belly on warm soba noodle, edamame pea & cucumber salad + sesame & wasabi dressing <i>wine match briar ridge cabernet sauvignon</i>	16.5
sautéed king prawns & clams in rich napolitana + garlic crustini <i>wine match angel cove sauvignon blanc</i>	18.0
spanish style chicken muffin w guacamole & salsa - gf <i>wine match rothbury chardonnay</i>	16.5
mushroom, spinach & blue cheese wellington + beetroot & candied walnut salad - v <i>wine match rothbury cabernet merlot</i>	15.5
duck spring rolls w chestnut & enoki mushrooms on sweet & sour pickled vegetables w peanut dipping sauce <i>wine match audrey wilkinson chardonnay</i>	17.0

mains

bacon wrapped new york beef fillet - on mascarpone & leek mash w steamed snow peas + jus - gf <i>wine match four in hand barossa shiraz</i>	39.0
bacon wrapped new york fillet w pan fried creole bug tail in garlic herb butter w leek & mascarpone mash - gf <i>wine match fickle mistress pinot noir</i>	45.0
our famous seafood tasting plate for 1 - selection of local seafood fresh from the markets - gf <i>wine match de iullis semillon</i>	45.0
pork cutlet on polenta chips w parmesan braised fennel + jus <i>wine match polin & polin chardonnay</i>	36.0
seafood linguini w fresh crab, bugs, prawns & clams in rich tomato & saffron sauce - gf option available <i>wine match angel cove sauvignon blanc</i>	39.0
herb crusted lamb backstrap on spiced red lentils w greek fetta + rosemary jus - gf <i>wine match penfolds koonunga hill 76 shiraz cabernet</i>	38.0
chicken supreme w pork, sage & pinenut filling + moscato sautéed apple & blueberries - gf <i>wine match audrey wilkinson chardonnay</i>	37.0
baked gnocchi w roasted tomato, eggplant, rocket & mozzarella - v <i>wine match fickle mistress pinot noir</i>	32.0
confit duck maryland on mash w port wine cherry jus - gf <i>wine match pepper tree merlot</i>	38.0
fish of the day - chefs daily creations (2 choices) - ask if gf <i>wine match pepper tree merlot</i>	38.0
brownsugar seafood platter for two - an assortment of hot & cold fresh seafood w seasonal fruits sourced from markets daily & prepared to order (pre-orders are advised) - gf <i>wine match polin & polin chardonnay</i>	140.0

sides

steamed greens w garlic & toasted almonds - gf	9.0
beer battered chips w aioli	7.0
rocket, pear & candied walnut salad w butter milk & greek yoghurt dressing - gf	7.0

please advise waitstaff of any dietary requirements or allergies

{v} = vegetarian {gf} = gluten free {df} = dairy free