



MENU

ASSORTED BREADS

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| Garlic & Herb Bread | V \$10.00 |
| Bruschetta Traditional (2) | V \$14.00 |
| Pesto, chopped tomato, red onion & basil with balsamic syrup | |
| Trio of Dips | \$17.00 |
| Served with warm Turkish bread, dukkah & olives | |

SMALL PLATES & TAPAS

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| Mediterranean mix of marinated olives | V \$7.00 |
| Crab & Dill Croquettes (3) | \$12.00 |
| Cheesy crab & dill croquettes served with chipotle lime sauce | |
| Ham & Cheese Croquettes (3) | \$12.00 |
| Crispy fried ham & egg croquettes served with romesco sauce | |
| Polenta Chips (6) | V \$14.00 |
| Parmesan & herb polenta chips with red pepper, basil, pinenut pesto & salsa verde | |
| Duck & Mushroom Spring Rolls (2) | \$14.00 |
| Served with lettuce, hot mint & tangy dipping sauce | |
| Chargrilled Calamari | \$16.00 |
| Served with kipfler potatoes, sherry vinegar, olive oil, paprika & parsley | |
| Korean Gochujang Wings (6) | \$16.00 |
| Sweet, sour & spicy chicken wings, toasted sesame & coriander | |
| Thai Fish & Prawn Cakes | \$16.00 |
| with tangy tomato dipping sauce, crisp Asian herb & vegetable salad | |
| Chicken Satay Sticks (4) | GF \$16.00 |
| Served with spicy peanut satay sauce | |
| Fresh Natural Oysters | 6 oysters \$20.00 // 12 oysters \$32.00 |
| Oysters Kilpatrick | 6 oysters \$23.00 // 12 oysters \$35.00 |

SALAD MEALS

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| Chicken Caesar | \$31.00 |
| Baby cos lettuce, bacon, croutons, anchovies, poached egg & creamy balsamic dressing | |
| Thai Prawn Salad | \$32.00 |
| Poached prawns tossed in a tangy Thai tomato dressing, watermelon, Asian herbs & rice noodles | |
| Smoked Salmon Salad | \$35.00 |
| Smoked Atlantic salmon served on a warm corn blinis with a cucumber, asparagus & dill salad, avocado puree & pickled beets | |

PARMIGIANA

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| Eggplant Parmigiana | V \$27.00 |
| with tomato basil sauce, melted cheese, chips & a garden salad | |
| Chicken Parmigiana | \$31.00 |
| with smoked ham, tomato basil sauce, melted cheese, chips & a garden salad | |
| Premium Parmigiana | \$34.00 |
| with prosciutto, tomato basil pesto sauce, olives, feta, chips & a garden salad | |

PASTA & RISOTTO

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| Mushroom Risotto | V GF \$31.00 |
| Swiss brown, shitake, button & porcini mushrooms, cooked in vegetable stock with thyme & baby spinach, & a parmesan wafer & truffle oil | |
| Chicken Risotto | GF \$31.00 |
| Chicken breast with peas, basil, crispy prosciutto with grana & a parmesan wafer | |
| Goats Cheese & Pesto Ravioli | V \$31.00 |
| with king mushrooms, braised eggplant & cherry tomatoes, creamy herb sauce & parmesan | |
| Gnocchi with Lamb Ragout | \$31.00 |
| Gnocchi with slow braised lamb shoulder, tomato, olives, herbs, peppers & lemon | |
| Prawn & Atlantic Salmon Saffron Linguine | \$35.00 |
| with chilli, garlic, olive oil, lemon, & cherry tomatoes, finished with rocket, parmesan & anchovies | |

STIR FRY

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| Wok Fried Marinated Chicken | \$30.00 |
| Tossed with Asian greens, water chestnuts & hokkien noodles, finished with sweet soy & chilli sauce | |
| Chilli Black Bean Beef Stir Fry | \$30.00 |
| Served with hokkien noodles, Asian greens, snow peas & baby corn | |
| Stir Fried Asian Vegetables and Silken Tofu | V \$29.00 |
| Asian vegetables finished with soy, lemon grass, ginger, chilli, crisp tofu & Asian herbs | |

FISH & SEAFOOD

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| Old Fashioned Fish & Chips | \$30.00 |
| Beer battered Hake with tartar sauce & garden salad | |
| Grilled Fresh Flake | \$33.00 |
| with basil mayonnaise, chips & garden salad | |
| Atlantic Salmon Fillet | GF \$36.00 |
| Char-grilled & served on a nicoise salad of green beans, roasted peppers, kipfler potatoes, olives & soft boiled egg with creamy balsamic dressing | |
| Calamari | \$33.00 |
| Lightly floured & fried, served on rocket & parmesan salad with red pepper & garlic aioli | |
| Prawn & Calamari, Vietnamese Style | GF \$34.00 |
| with fresh chilli, tomato, fish sauce, lemongrass & pepper, herbs & lime served with steamed rice | |
| Garlic Prawns | GF \$37.00 |
| Sautéed with shallots in a creamy sauce served with jasmine rice | |

PUB FAVORITES

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| OE Burger | \$28.00 |
| Char-grilled 200g pattie, bacon, melted cheese, lettuce, tomato, caramelised onions, pickle, tomato relish in a toasted Brioche bun, served with chips | |
| Traditional Pork Sausages | \$31.00 |
| Char-grilled served with creamy mashed potato, caramelised onion, red wine sauce & steamed greens | |
| Baby Veal | \$39.00 |
| Coated in lemon, parmesan & herb crumbs served with potato rosti & rocket & parmesan salad | |

CHARGRILLS & OTHER MEATS

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| Porterhouse Steak (350g) | GF \$49.00 |
| Aged Eye Fillet (250g) | GF \$49.00 |
| Rib Eye (400g) | GF \$55.00 |
| <i>Steaks served with chunky homemade chips, and a choice of grilled field mushrooms & wilted spinach or coleslaw salad</i> | |
| Choice of: Pepper sauce, Forest mushroom sauce, Port Wine Jus or Herb Butter | |
| Greek Lamb | GF \$35.00 |
| Marinated char-grilled lamb rump on a Greek salad, tossed in lemon oil with salsa verde | |

DESSERTS

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| Home Made Chocolate Tart | \$17.00 |
| with berry compote & double cream | |
| A selection of the finest Ice creams and Sorbets | \$17.00 |
| from Lui Jon Gelato served with home made sesame & chocolate tuiles | |
| Roasted Banana Pudding | \$17.00 |
| Served with hot caramel fudge sauce & baked butterscotch pear ice cream | |
| Vanilla Bean Crème Brulée | GF \$17.00 |
| Served with berry compote & double cream | |
| Belgian Waffle | \$17.00 |
| Belgian waffle topped with chocolate ice cream & mixed berry compote | |
| Trio of Cannoli | \$17.00 |
| Filled with chocolate, coffee & citrus ricotta cream with pistachio praline | |

V - Vegetarian GF - Gluten Free

Oct 23