

# M E N U

## E N T R E E :

### **Seafood chowder**

*Fresh poached prawns, scallops and local fish drizzled with prawn oil* **22.00**

### **Oysters on the half shell**

*From Coffin Bay, South Australia (min 6)*

*Natural* **3.50**

*Classic Kilpatrick* **4.00**

*Shallot and red wine vinegar* **4.00**

*Tempura with nahm jim and lime* **4.00**

*Parmesan and horseradish cream* **4.00**

### **Jamón Ibérico**

*Premium Spanish cured ham, sliced to order, red grapefruit, white radish, pecorino, shaved fennel, organic olive oil* **24.00**

### **Quail**

*Roasted quail breast with mushroom and pancetta stuffed leg, fried quail egg* **24.00**

### **Tasmanian salmon**

*Olive oil poached, served cold, with red onion and herb salad, avocado coulis* **22.00**

### **Potato gnocchi (v)**

*House made, mixed mushrooms, toasted pinenuts, light cream sauce, sautéed spinach, shaved baked ricotta* **20.00**

### **Fresh fish sashimi**

*Local fresh fish, thinly sliced, shredded horseradish ponzu, pickled squid, seaweed salad* **22.00**

### **Squid salad**

*Shallow fried squid with chorizo, rocket & haloumi, garlic salt and fresh lime* **22.00**

### **Scallops on the half shell**

*Grilled scallops, crushed peas, mint, cucumber and Persian feta, beetroot dressing* **21.00**

### **Chicken liver mousse**

*Served with house made toasted maple brioche, green apple purée* **18.50**

## ON THE SIDE:

**Green salad** *Lebanese cucumber, avocado olive oil, verjuice dressing* **8.50**

**Caesar salad** *in the traditional manner* **17.00**

**Buffalo mozzarella** *imported from Northern Italy, served with organic olive oil, fresh tomatoes, basil and sea salt* **12.00**

**Hot chips** *with aioli* **6.00**

## MAIN COURSE :

<b>Fish of the day (200g)</b> <i>Simply grilled served with marinated zucchinis and organic lemon yoghurt</i>	<b>M.P.</b>
<b>Swordfish steak</b> <i>Char grilled and served with caponata salad, saffron dressing, poached yolk</i>	<b>38.00</b>
<b>Matilda Bay seafood paella (v)</b> <i>A selection of fresh Australian seafood, saffron infused rice and lemon oil</i>	<b>38.00</b>
<b>Seafood plate for one</b> <i>Whole Western Australian marron, tiger prawns, scampi, fresh local fish and scallops on the half shell, simply grilled with a trio of sauces</i>	<b>75.00</b>
<b>Whole fish</b> <i>Oven roasted, vegetable gyoza dumpling, crisp cabbage, Chinese black vinegar</i>	<b>38.00</b>
<b>Western Australian marron</b> <i>Whole grilled marron, sautéed tiger prawn cutlets, confit tomato, fresh avocado salsa</i>	<b>48.00</b>
<b>Duck</b> <i>Grilled breast, served medium, caramelised red onion, pork belly, goat's cheese and maple pumpkin</i>	<b>42.00</b>
<b>Amelia Park lamb rack</b> <i>Roasted with a fig and shallot tatin, steamed French beans, red wine reduction</i>	<b>38.00</b>
<b>Mount Barker chicken breast</b> <i>Herb crusted, pressed red capsicum, eggplant, courgette, olive tapenade and citrus vinaigrette</i>	<b>38.00</b>
<b>Pork rib eye</b> <i>Pan fried and served with sweet and sour parsnips, crackling and nashi pear relish</i>	<b>36.00</b>
<b>Venison fillet</b> <i>Oven roasted, cauliflower purée, mushroom, hazelnuts, basil and candied rhubarb</i>	<b>42.00</b>

**(v)** Indicates dishes that are or can be modified to be vegetarian.

**Dishes may contain nuts.**

We regret that payment by cheque is not acceptable.

We are unable to separate accounts on individual tables.

**Minimum charge of \$50.00 per person.**

Due to health regulations all food products must be consumed on the premises.  
For the comfort of our clientele, smoking is restricted to the outside areas only.