

BREADS

Chive, caramelised onion and roast tomato calzone	8.50
Rocket pesto and crumbled fetta pizza bread	8.00
Garlic and mozzarella pizza bread	7.00
Chef's house bread of the day w/ dips	9.00

PIZZAS

4 meat pizza - hickory bbq sauce, onion, chorizo, bacon, salami and chunks of beef	19.50
Chicken - brie, bacon, onion, pineapple and mushrooms	19.00
Lamb fillet - olives, capsicum, mushrooms, onion, Persian fetta and a tzatziki dressing	19.90
TSB supreme - pepperoni, onion, olives, capsicum, mushrooms	17.50
Vegetarian - onion, mushrooms, olives, capsicum, bocconcini, zucchini, house dried tomato	16.00
Hawaiian - ham, pineapple, onion, avocado, shredded coconut	16.50

LIGHT MEALS

Soup of the day	9.00
Salad of grilled king prawns and a mango and watercress avocado stack w/ a gremolata dressing.	19.90
Char siu duck salad w/ roasted beetroot, bean shoot, walnuts, goats cheese, blood orange segments on tatsoi lettuce w/ a citrus dressing	19.00
Smoked salmon terrine with a vodka infused, dill, cucumber and cream cheese filling with caper berries, apple balsamic and crisp croutons	17.50
Tartlet of grilled chorizo w/ caramelised onion, Persian fetta, oven roasted tomato, fresh basil and a red pepper reduction	15.00
Rib sandwich w/ 120gr tender rib, char grilled w/ crispy bacon, caramelised onion, house dried tomato, lettuce, garlic mayo & fries	16.90
Chicken sandwich w/ breast fillet, cos lettuce, house dried tomato, avocado, Caesar dressing & fries	16.50
Vegetarian sandwich w/ eggplant, house dried tomato, mushroom, avocado, zucchini, bocconcini, mint aioli & fries	14.50
Caesar salad w/ cos lettuce, crunchy croutons, bacon, coddled egg, parmesan and traditional dressing	16.00
w/ prawns	18.50
w/ chicken	17.00
Oysters natural half	15.00
dozen	27.00
Oysters kilpatrick half	16.00
dozen	28.00
Cold oyster shooters w/ Bloody Mary Half	18.00
Cajun fried calamari w/ petit salad, lime and a honey yoghurt dressing	4.50

MAINS

Steamed NZ mussels w/ coriander, radish and chilli served w/ a warm ponzu broth	25.00
Spiced pork belly Asian style w/ five spiced sweet potato mash, sautéed bok choy w/ toasted sesame seeds served w/ a master stock reduction ...	26.50
Seared lamb loin w/ a fig and herb farce, on a sweet corn and potato rosti, honeyed baby carrots and a rich beef jus	31.00
Cornfed chicken breast w/ a crisp sage polenta, Persian fetta, roasted cherry tomato, baked prosciutto rashers and a rich beef jus	26.00
Potato gnocchi tossed w/ semi dried tomato, roasted pumpkin, ricotta, fresh sage and green peas w/ a burnt butter sauce.	17.00
Beef tenderloin 250gr, served on roasted chat potatoes, asparagus, sautéed spinach, finished w/ garlic prawns and a rich beef jus	34.00
Fish of the day	POA
Barramundi fillets in a classic beer batter w/ chips, garden salad and house made tartare sauce	19.90
<i>Your choice of grilled or battered</i>	

-FROM THE GRILL-

Grain fed for a minimum 70 days all our steaks are 100% MSA endorsed, prime beef from the best cattle producers around Australia

Rump 400g	30.00
Rib 250g	25.00
Sirloin 350g.....	31.00
T-bone 500g.....	32.00

-STEAK TOPPERS-

Prawns with garlic cream	8.00
Calamari with chilli and garlic	7.00
Bacon, avocado and cheese	6.50

Steaks served with beer battered steak fries, salad and your choice of pepper, mushroom, diane, garlic cream or plain jus

SIDES

Steamed fresh garden vegetables	6.50
Oven roasted chat potatoes	6.50
Chips and aioli.....	5.90
Wedges w/ sweet chilli & sour cream.....	6.50
Field mushrooms w/ truffle oil	6.50
Garlic prawns	8.00
Seasonal salad	5.90

DESSERTS

Individual tiramisu cake served w/ a coffee anglaise, fresh cream and mixed sweet berries	12.00
Shortbread tart loaded w/ crème patisserie and sour cherries w/ vanillia ice-cream, berry reduction and fresh cream	11.50
Frozen pudding w/ rich fruit cake, toasted almonds and cherries mixed with vanilla ice-cream on a biscuit base w/ berry reduction and cinnamon stick	9.90
Brulee w/ crisp apple wafers and mango sorbet.....	9.50
Petit fours combo: a tempting mix of mud cake, chocolate tarts, macadamia tarts. Lemon tarts, coconut delight and a white marble cake	13.90

Public Holiday service fee \$2 per adult. One account per table.

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