

To Share

- GARLIC BREAD (V)** 10/11
Toasted sourdough smothered in garlic butter (4 pcs)
- SYDNEY ROCK OYSTERS** 1/2 Doz | 1 Doz
Natural with lemon (GF) 29/32 | 43/46
Kilpatrick
Mornay
- TRADITIONAL GREEK SALAD (V)** 20/22
Cos lettuce, tomato, cucumber, onion, olives & feta with a lemon & olive oil dressing, served with chargrilled pita & tzatziki
- SZECHUAN CALAMARI (GF)** 22/24
Lightly fried calamari seasoned with spicy szechuan pepper & served with a sweet sesame soy sauce
- GRILLED HALLOUMI (V, GF)** 22/24
Drizzled with a sweet orange & chilli syrup & topped with roasted hazelnuts (4 pcs)

Mains

- CHEESY CHICKEN PARMIGIANA** 29/32
Panko crumbed schnitzel topped with ham, napolitana sauce & a trio of cheese, served with crunchy slaw & chips
- OLD SCHOOL FISH & CHIPS** 27/30
Market fresh fish fillets battered in-house, served with chips, salad, our homemade tartare & lemon
- SIGNATURE BURGER** 22/24
Beef patty, double cheese, bacon, cos lettuce & our special pickle burger sauce, served with chips
- LAMB RACK (GF)** 46/49
Roasted lamb rack filled with spinach & feta on sweet potato mash, served with red wine jus, snow peas & pinenuts
- SATAY CHICKEN SKEWERS (GF)** 33/36
Marinated chicken skewers coated with our house-made satay sauce, served with steamed Jasmine rice, Asian greens & topped with crushed nuts
- GRILLED BARRAMUNDI (GF)** 36/39
Fresh Humpty Doo barramundi fillet served with cauliflower puree & steamed broccolini, topped with lemon gremolata
- PRAWN SAGANAKI** 36/39
Sautéed prawns in white wine & garlic with a rich napolitana sauce, mild chilli, olives, crumbled feta & chargrilled pita
- ROSÉ RAVIOLI (V)** 30/33
Fresh ricotta & parmesan ravioli in a rich napolitana sauce, with rosé & a dash of cream, topped with a petite parmesan & arugula garnish

MOTHER'S DAY MENU

From the Grill

- 350G SCOTCH FILLET (GF)** 45/48
120-day grain fed, Riverina region black angus scotch fillet served with chips & salad
- SAUCES - GRAVY | PEPPER | BERNAISE (GF) | JUS (GF)** 2/2.5
- SURF & TURF WITH GARLIC BUTTER PRAWNS (GF)** 9/10
- MEDITERRANEAN GRILL** 36/39
Marinated lamb skewers, grilled halloumi, Greek salad, chips, pita bread & tzatziki
- PORK RIB-EYE (GF)** 36/39
300g Tender Valley pork rib-eye with a peach & bourbon glaze on roasted potatoes, topped with a charred peach & sunflower seed slaw
- CHARGRILLED EGGPLANT (V, GF)** 30/33
Charred spiced eggplant & portobello mushroom served with sweet potato mash, pomegranate glaze, puffed rice, fried kale, pepitas & Greek yoghurt

Kids

- CHICKEN NUGGETS** 15/17
with chips, tomato & cucumber salad & tomato sauce
- BATTERED FISH COCKTAILS** 15/17
with chips, tomato & cucumber salad & tomato sauce
- GRILLED CHICKEN SKEWER (GF)** 15/17
with chips, tomato & cucumber salad & tomato sauce
- LINGUINE & MEATBALLS** 15/17
Pasta with meatballs in a napolitana sauce, topped with cheese

Dessert

- HONEYCOMB PANNA COTTA (GF)** 17/19
Vanilla panna cotta with chocolate ganache & crunchy honeycomb
- STICKY DATE PUDDING** 17/19
with warm butterscotch sauce & vanilla ice cream
- FRANGELICO AFFOGATO (GF)** 18/20
Vanilla ice cream, Frangelico shot, & a shot of espresso

SEAFOOD SAMPLE PLATE \$50

With premium Sydney Rock oysters, fresh prawns, lobster spring rolls & salt & pepper calamari, served with a vodka cocktail sauce