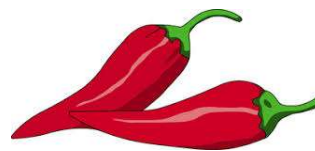


MENU

Food For Thought



- The Tilling -

-Soup of the Moment -

Please ask your friendly attendant

11

-House Made Breads -

Artisan House Baked Bread & Herb Butter (v)

Whole Garlic, Infused Olive Oil, Or Shaved Parmesan & Herb Butter on House made Bread (v)

2 pieces 6

3 pieces 9

-Bruschetta-

A medley of Marinated Cherry Tomatoes with Feta, Basil and Balsamic Glaze served on our House-made Bread (v)

2 pieces 12

-Early crop -

Hervey Bay Scallops

Served on a bed of Cauliflower Puree topped with a blend of Brioche, Chorizo & Tomato

18

Mushroom Arancini Balls (V)

Parmesan and Rocket Salad and finished with Aioli

18

Smoked Salmon Salad (G) (L)

Served with Pickled Squid, Orange and Avocado Salad topped and with Chillī Aioli

18

Oysters

*From Ocean to plate! Sourced direct from Coffin Bay
Your Choice of:*

Natural (L) (G)

Served on a bed of Rock Salt with Fresh Lemon

15/30

Kilpatrick (L)

Served with Barossa Valley Bacon our famous Kilpatrick Sauce on a bed of Rock Salt and Fresh Lemon

18/32

Tempura

Tempura Battered Oysters served with Picked Carrot and Wasabi Aioli

18/32

Coconut Crumbed Prawns

with Mango & Chillī Salsa, Fresh Red Onion & Leafy Salad Mix

18

Salt & Pepper Squid

with Fennel and Apple Salad and a Lemon Thyme Aioli

also served as main with a side of Chips

18/32

Trio of Dips (V)

House-made Dips with Pita & Charred Crusty Loaf served with an Olive Oil and Balsamic Glaze Dip

25

-From the Pasture -

Salt Bush Lamb Rack (G) (L)
Served with a Medley of Root
Vegetables and Red Split Lentils
finished with a Red Wine Jus

45

Chargrilled Beef Sirloin
350gms (G) (L)
Cooked to your liking with
a Lynonnaise Potato,
Fennel & White Bean
Salad and topped with
Demi Glace

45

Grass Fed Fillet Mignon (G)
Cooked to your liking with Potato
Gratin, Field Mushroom, Green
Beans & Truffle Butter

49

Pan Seared Chicken Breast (G)
with Barossa Valley Bacon &
Almond Risotto, Broccolini &
Brown Butter Sauce

38

Add 4 Garlic Prawns to any Steak

11

From the Sea

Pan Seared Barramundi
Served with Grilled Eggplant, Red
Peppers, Feta, Roasted Potatoes,
Mint & Pesto

38

King George Whiting,
Beer Battered, Panko Crumbed or
Grilled served with Char Grilled
Pear and Rocket Salad, Chips and
Lemon Aioli

1 piece 28

2 pieces 48

Squid Ink Marinara
Served with Pan Seared Squid,
Prawns, Scallops, Garlic, Chilli,
Onion & Basil

38

Seafood Medley for Two
Two Crumbed Pieces of Whiting,
Squid Skewers, Fresh Prawns, Two
of each Oysters, Two Scallops and a
Smoked Salmon salad served with
side of Chips

120

-From the Crop-

Roasted Eggplant Stack (V) (G)
(VG without Bocconcini)
with Napoli Sauce topped with
Bocconcini and served with a
Pear, Celery and Walnut Salad

32

Beetroot and Rocket (V) (G) (VG-
without Feta)
Tossed with Almonds, Feta,
Asparagus, Spanish Onion and
dressed with
Balsamic Vinaigrette and
Coriander Seeds

32

(G) Gluten Free (L) Lactose Free (V) Vegetarian (VG) Vegan
Variation required – please speak to our friendly staff to discuss options

Chefs Choice- Pasta

Please ask Your Friendly Attendant

26

-Shared Plates-

*Roma Tomato, Bocconcini &
Basil*

10

Fennel, Orange & Avocado

10

Carrot, Coconut & Mango

10

Traditional Greek Salad

10

*A Medley of Green Vegetables
Served with White Wine & Olive
oil*

10

*Famous Foreshore Chips
Served with Paprika and Garlic
Aioli*

10

No split bills please

PLEASE SEE OUR FRIENDLY STAFF FOR OUR DAILY SPECIALITIES

