

ENTREE

Oysters À La Natural (GF & DF)

Pacific Oysters Served Chilled with Fresh Lemon Wedges
6 Oysters \$23, 12 Oysters \$37

Oysters Kilpatric (GF & DF)

Pacific Oysters Baked with Chefs Own Smokey Chilli BBQ & Bacon Sauce
6 Oysters \$25, 12 Oysters \$39

Oysters Ail Chapelure

Pacific Oysters Baked with a Mix of Fresh Herbs, Garlic Butter, Lemon Zest & Panko Crumbs
6 Oysters \$25, 12 Oysters \$39

Oysters Greta Garbo (GF & DF*)

Pacific Oysters À La Natural Topped with Lemon Juice, Smoked Salmon, Caviar, Sour Cream & Chives
6 Oysters \$29, 12 Oysters \$45

Seared Sea Scallops (GF & DF)

Roe On Scallops(3) Seared & Served on House Made Lemon Aspen Emulsion, Bacon Crumbs & Chilli Oil
\$25

Japanese Style Beef (DF)

Medallions(3) of Beef Eye Fillet Seasoned & Seared(med), Served with Wakame, Pickled Ginger & Potato Salad
\$21

BBQ Chicken Wings (GF & DF)

House Made American Style smokey BBQ Chicken Wingette Pieces(7), Served with Mangonaise
\$19

Lamb Croquettes (DF)

Lamb Croquettes(3) Lightly Panko Crumbed & Fried, Served with Tzatziki, Tabbouleh & Pine Nuts
\$19

Pork Belly Strips (GF & DF)

Slow Cooked Pork Belly Strips, Seared & Served with House Made Chilli Pine Lime & Coriander Chutney
\$17

Samosa & Aloo Tikki (Vegetarian)

Indian Spicy Samosa & Potato Cake Served with Kewpi Slaw & House Made Tangy Tamarind Chutney
\$16

Glazed Dutch Carrots (GF, DF & Vegetarian)

Sauteed Dutch Carrots in Honey, Lemon Myrtle & Raspberry Vinegar glaze with Nigella Seeds
\$15

Turkish Bread (Vegetarian)

Grilled Turkish Bread(4) Served with Condiments of Apple Balsamic Reduction, Basil Oil & Confit Garlic
\$10

(GF) = Gluten Free. (DF) = Dairy Free. (DF*) = Dairy Free Option.

Some dishes contain nuts. Other dishes may contain nuts. Please let our friendly staff know if you have any dietary requirements.

