

# New Season Menu

## Entrées

Shucked <b>Pacific Oysters:</b>	½ Dozen \$19.50	Dozen \$28.50
- <b>Natural</b> on Crushed Ice with Lemon		
- <b>Kilpatrick</b> on Rock Salt with Lemon		
- <b>Daily Special</b>		
Daily <b>Soup Special</b> with Garlic Ciabatta		\$12.00
Pan Seared <b>Hervey Bay Scallops</b> , Confit of Pigs Trotter, Celeriac and Green Apple Salad, Toasted Walnuts and Traditional Whole Egg Mayonnaise		\$21.00
Handmade <b>Chilled Duck Sausage</b> , Grilled Ciabatta and a Navel Orange and Black Mustard Seed Marmalade		\$20.00
<b>Exotic Mushroom Risotto</b> , Shaved Grana Padano, Seasoned Wild Rocket and Red Capsicum Jam		\$19.50
Pan Fried <b>Ocean King Prawns and Chorizo Sausage</b> , Roasted Pumpkin, Green Peas and Goats Cheese on a Baby Cos Salad		\$20.50
Homemade <b>Chicken Liver Pâté</b> , Baby Herb Salad, Sour Dough Crisps with Tarago River Shadows of Blue		\$18.50

GST Inclusive

## Mains

Pan Fried <b>Eye Fillet of Beef</b> with a Jerusalem Artichoke Puree, English Spinach and a Fricassee of Wild Mushrooms	\$35.50
<b>Atlantic Salmon</b> En Papillote of Baby Fennel, New Potatoes and Globe Artichoke with a Dill and Parsley Butter	\$30.50
<b>Pot Roast of Corn Fed Chicken</b> , Baby Onions and Cavolo Nero with Sweet Corn Puree and Button Mushrooms	\$29.50
Seared <b>Medallions of Lamb</b> and Minted Pea Crush with a Confit of Cherry Tomatoes and Balsamic Onion Marmalade	\$38.50
<b>Grass Fed Sirloin of Beef</b> , Traditional Pomme Anna and an Anchovy and Caberrel Butter	\$35.50
<b>Fresh Daily Fish</b> , Hand Cut Chips, Lemon and Roasted Garlic Aioli	\$33.50
Pan Seared <b>Bay Bug Tails</b> with Celeriac Coleslaw Bug Tail Bisque	\$38.00

## Old Favourites

Traditional <b>Baked Dinner</b> of Roast Beef, Root Vegetables and Yorkshire Pudding with a Rich Gravy and Horseradish Cream	\$20.50
Home style <b>English Mixed Grill</b> of Pork Sausage, Free Range Lamb Cutlet, Smokey Bacon, Fillet Steak and Chicken Tenderloins with Hand cut Chips, Rich Gravy and Tomato Chutney	\$25.00
<b>Irish Stew</b> with a Classic Potato Champ	\$16.50

GST Inclusive

## Dessert

Cinnamon Sugared French Toasted <b>Brioche</b> with Madera Flamed Strawberries and Zabaglione	\$14.00
Mille Feuille of <b>Valrhona</b> Chocolate and Lavender with Toasted Hazelnuts	\$14.00
Weekly <b>Clafoutis</b> using Seasonal Fruit, Accompanied by Fresh Vanilla Bean Crème Anglaise	\$14.00
Espresso <b>Crème Brûlée</b> and Pistachio Nut Biscotti	\$14.00
Selection of <b>Australian Cheeses</b> with Quince Paste, Red Wine Poached Pear and Crisp Lavosh Bread	\$18.50

## Dessert Wine / Port

	Glass	Bottle
Brown Brothers Orange Muscat & Flora (375ml)	\$ 7.50	\$ 22.50
De Bortoli Noble One Botrytis Semillon (375ml)		\$ 39.50
Brown Brothers Reserve Muscat	\$ 3.90	\$ 19.50
McWilliams Hanwood Tawny	\$ 6.40	\$ 32.00
Penfolds Grandfather	\$15.00	\$100.00
Tyrrell's Tawny Port	\$ 5.00	\$ 25.00
Penfolds Club Port	\$ 4.50	\$ 22.00

## Coffee / Hot Beverages

Short/Long Black	\$3.50	Twinnings Peppermint Tea – Pot	\$4.00
Café Latte	\$3.50	Earl Grey – Pot	\$4.00
Macchiato – Short/Long	\$3.50	English Breakfast - Pot	\$4.00
Flat White	\$3.50	Twinnings Lemon Twist Tea - Pot	\$4.00
Cappuccino	\$3.50	Jasmine Green Tea - Pot	\$4.00
Mocha	\$3.50	Hot Chocolate	\$3.50
Liqueur Coffee	\$8.50	Chai Latte	\$3.50
Tia Maria, Cointreau, Whisky, Vodka, Drambuie, Brandy, Baileys Irish Cream, Amaretto, Kahlúa			