

Bread

GARLIC OR HERB SOURDOUGH	\$ 5.50
CRUSTY BREAD DIPPING PLATE (Balsamic/Olive Oil, Brushetta Mix, Dukkah)	\$ 11.00
BRUSCHETTA	\$ 11.00

Entrée

SEARED LOCAL SEAFOOD IN A LOBSTER BISQUE, SAFFRON & THYME	\$25.00
CHAR GRILLED FIELD MUSHROOM With Tomato Ratatouille, Spinach, Rocket Pesto & crumbled Goats Cheese	\$18.00
FRESH CRUMBED LAMB BRAINS Lightly fried served with a Bacon Rasher & Velvet Sauce	\$18.00
DEEP FRIED CAMEMBERT With Cumberland Dressing (Port, Orange & Cranberry based)	\$18.00
ANGEL HAIR PASTA With roasted Eggplant, Red Peppers, Olives, toasted Prosciutto & Tomato	\$18.00
LOCAL CALAMARI DUSTED IN SALT & PEPPER SEASONING Lightly fried, with a Carrot & Coconut Salad	\$18.00
TEMPURA JUMBO AUSTRALIAN PRAWNS Served on a Mango & Avocado Salad with a Honey Mustard Vinaigrette	\$25.00
BARCLAY'S AUSTRALIAN OYSTERS	
NATURAL : With Lemon, Lime & Cocktail Sauce	½ doz \$16.00 Doz \$32.00
KILPATRICK : With Bacon & Worcestershire Sauce	½ doz \$18.00 Doz \$36.00
MORNAY : With Mornay Sauce & Tasty Cheese	½ doz \$18.00 Doz \$36.00

Main

Served with your choice of:-
Seasonal Vegetables **OR** House Salad & Sweet Potato Fries

PREMIUM CHAR-GRILLED STEAKS WITH CHOICE OF SAUCE:-	
NEW YORK CUT SIRLOIN	\$36.00
T/BONE (Minimum 500g)	\$36.00
EYE FILLET MIGNON	\$42.00

SAUCES: Mushroom Diane Green Pepper Red Wine Jus

Main (Continued)

TWICE COOKED PORK BELLY	\$35.00
With stewed Apple & Pear and a Cider Vinaigrette	
VEAL MEDALLIONS	\$36.00
Finished with Mushroom & Marsala Sauce	
PAN SEARED & ROASTED RACK OF LAMB	\$42.00
Spiked with Rosemary with a Port Wine Glaze	
ROASTED DUCK	\$36.00
Peking Style with Honey Soy Glaze	
BUTTERFLIED BREAST OF CHICKEN	\$35.00
With Avocado, Swiss Cheese & a Mustard Cream Sauce	
GREEN PEA RISOTTO	\$30.00
With seared Field Mushrooms, Goat's Cheese & Baby Spinach	
FRESH AUSTRALIAN FISH OF THE DAY	Market Price
With Lemon Butter Sauce	
LOCAL LOBSTER (Subject to availability)	Market Price

Dessert \$12.00

TIRAMISU	Italian style Coffee Trifle with Chocolate Ganache & Vanilla Ice-Cream
STICKY DATE PUDDING	With Butterscotch Sauce & Vanilla Ice-Cream
RHUBARB & APPLE CRUMBLE	With Vanilla Ice-Cream & Crème Anglaise
FRESH BERRY PAVLOVA	With Chantilly Crème & Vanilla Ice –Cream
ETON MESS (Blackie's Style)	Berry Compote, Meringue, Cream & Crème Anglaise
DARK SWISS CHOCOLATE MOUSSE	With Chocolate Ganache & Chantilly Cream

ALL PRICES INCLUDE 10% GST
MasterCard, Visa, Amex, Eftpos accepted
Public Holiday Surcharge \$5.50 per adult \$3.30 per child
Sharing of main meals is not permissible