

Bread

GARLIC OR HERB SOURDOUGH	\$ 4.40
CRUSTY BREAD DIPPING PLATE (Balsamic/Olive Oil, Brushetta Mix, Dukkah)	\$ 8.80
BRUSCHETTA	\$ 8.80

Entrée

SOUP OF THE DAY WITH A HOT SOURDOUGH ROLL	\$16.50
SEARED LOCAL SEAFOOD IN A LOBSTER BISQUE, SAFFRON & THYME	\$16.50
FIELD MUSHROOM & ARTICHOKE TART	\$16.50
With Rocket Pesto & crumbled Goats Cheese	
FRESH CRUMBED LAMB BRAINS	\$16.50
Lightly fried served with a Bacon Rasher & Velvet Sauce	
DEEP FRIED CAMEMBERT	\$16.50
With Cumberland Dressing (Port, Orange & Red Currant based)	
ANGEL HAIR PASTA	\$16.50
With roasted Eggplant, Red Peppers, Olives, toasted Prosciutto & Tomato	
LOCAL CALAMARI DUSTED IN SALT & PEPPER SEASONING	\$16.50
Lightly fried, with a Carrot & Coconut Salad	
BBQ JUMBO AUSTRALIAN PRAWNS	\$25.00
With Tomato, Chilli & Coriander, Basmati Rice & Fried Shallots	
BARCLAY'S AUSTRALIAN OYSTERS	
NATURAL : With Lemon, Lime & Cocktail Sauce	½ doz \$14.50 Doz \$29.00
KILPATRICK : With Bacon & Worcestershire Sauce	½ doz \$16.50 Doz \$33.00
MORNAY : With Mornay Sauce & Tasty Cheese	½ doz \$16.50 Doz \$33.00

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	\$35.00
T/BONE (Minimum 500g)	\$35.00
EYE FILLET MIGNON	\$38.50
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	\$35.00
Finished with Mushroom & Marsala Sauce	
PAN SEARED & ROASTED RACK OF LAMB	\$35.00
With a Minted Jus	
PEKING DUCK	\$35.00
With Honey Soy Glaze	
ROASTED BREAST OF CHICKEN	\$35.00
With a Pine Nut Farci & Tomato & Sage Cream Sauce	
GREEN PEA RISOTTO	\$30.00
With seared Field Mushrooms, Goat's Cheese & Baby Spinach	
FRESH AUSTRALIAN FISH OF THE DAY	\$35.00
With Lemon Butter Sauce	
LOCAL LOBSTER (Subject to availability)	Market Price

Dessert \$11.00

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 LIQUEUR STRAWBERRIES	With Chantilly Cream & Vanilla Ice-Cream
ETON MESS (Blackie's Style)	Berry Compote, Meringue, Cream & Crème Anglaise
DARK SWISS CHOCOLATE MOUSSE	With Chocolate Ganache & Chantilly Cream
BAKED BANANA CHEESECAKE	With Vanilla Ice-Cream

ALL PRICES INCLUDE 10% GST

MasterCard, Visa, Eftpos accepted

CREDIT CARD SURCHARGES :- American Express 3.00%, Diners Club 3.00%

Public Holiday Surcharge \$5.50 per adult \$3.30 per child

Sharing of main meals is not permissible