

Dinner MENU

Starters

Bruschetta with goat cheese, sun blushed tomatoes, olives and balsamic	18
Truffle asparagus and goats' cheese with beetroot salad and soft herb salad	19
Salmon rillettes pate on toasted breads with cream cheese and dill pickles	21
Pot of cooked prawns with choice of tartare, guacamole or cocktail sauce	23
Pan Fried pork dumplings with soy and chili dipping	24
Duck spring rolls with plum sauce	19
<i>Share tasting platter for two</i> Prawns, oysters, smoked salmon, Barra spring rolls, dips and bread	39
<i>Charcuterie board for two</i> Cured meats, olives, cheese, breads and dips	28
<i>Oysters x 6</i>	
Kilpatrick	28
Natural	24
Mornay	28

Mains

Tandoori Lamb Ribs with Sweet Potato Fries, tomato and red onion salad, flatbread and Tzatziki	48
Ginger and sesame Pork Belly with avocado, flaked almonds, watermelon and cucumber salad	36
Grilled fish of the day with scallop, mussel and prawn bouillabaisse with ricotta and bacon brittle	42
Massaman beef cheeks with nutty rice papadum and mango chutney	40
Chili Prawn spaghetti with smokey bacon, prawns, baby spinach, Fresh chili, garlic and lemon	34
Chargrilled Steak of the day with choice of sides and sauce	51
Nam Chim Prawn stir-fry with green papaya, mango and a crispy noodle salad	32
Emu Steak medallions with smoked eggplant cassata, saffron butterbean puree and beetroot crisps.	38
Szechuan squid with red pawpaw and pineapple salad, aioli and lemon	30
Lamb shank with blue cheese mash, beetroot and greens	38
Saffron pappardelle with caponata, ricotta, baby spinach, truffle and tomato	28