SMALL PLATES TO SHARE

Coffin Bay Oysters Kilpatrick or Natural 1/2 doz \$25 Doz \$39

Oysters topped with bacon, house made sauce

Stone Baked Flat Bread \$17 VGO N

Haloumi, flat leaf parsley, romanesco sauce

Pumpkin & Fetta Tart \$18 N

Soft herb salad

Korean Crispy Chicken Sliders (3) \$18

Kimchi, baby cos, Korean spicey sauce, kewpie mayo

Marinated SA squid \$18 GF DF

Kalamata olive, roma tomato salad, lemon myrtle

Greek Chicken (2) & Lamb (2) skewers \$20

Mint yogurt, lemon wedge

Beef Brisket Bao Buns, \$19 DF

Slow braised in red curry, Thai basil, coriander

Middle Eastern Lamb Meatballs \$19

Spinach & mint sauce, pomegranate, dates

W.A. Half Shell Scallops (5) \$30 GF DF

Avocado, chilli & prawn salsa

Cheese Plate \$28 GFO

Selection of three cheeses + accoutrements

add prosciutto **\$6** add olives **\$6**

Share Platter \$30 GFO

Roast pumpkin, basil & pinenut dip + smoked hummus, semi dried tomatoes, toasted pita, dukkha & balsamic EVOO add prosciutto **\$6** add olives **\$6**

10% surcharge applies on Sundays 15% surcharge applies on Public Holidays

TO START

Garlic bread \$8

Warmed Olives \$6

Marinated w/- rosemary & garlic

Dips plate for 2 \$18 N

Roast pumpkin, basil & pinenut dip, smoked hummus w/- toasted pita

MAIN COURSE

250g Prime Beef Fillet \$45 GF

Chargrilled, dauphinoise potatoes, olive tapenade, confit tomatoes

Tandoori Chicken Burrito \$36

roasted capsicum, baby cos leaves, riata, mango & avocado salsa

Kingfish Fillet \$45 N

Roasted fillet, black wild rice & cous cous salad, harissa baby cauliflower, broccoli, toasted almonds

Saffron risotto \$35 V N

Peas, asparagus, roasted hazelnuts & shaved parmesan

King Henry Pork Cutlet \$35 GF

Apple puree, parsnip, celeriac, grilled asparagus salad

Chicken Yiros Bowl \$35

Greek salad, freekeh, pitta, tzatziki

Gnocchi \$33 V N

Pumpkin, cherry tomatoes, basil, walnut, parmesan, garlic, spinach, vinaigrette

Sushi Rice Bowl \$31 VG

Cucumber, avocado, tofu chips, pickled ginger, nori, sesame seeds, soy dressing

Seasonal Roasted Vegetable Salad \$25 VG N

Seasonal roasted veg, carrot puree, pine nuts, soft herbs, lemon



Rump Steak \$30 w/- chips

Garlic compound butter & slaw

SA salt & pepper squid \$30 w/- chips

Greek salad, aioli, lemon

The Ed Aussie Burger \$30 w/- chips

Beef Patty, grilled pineapple, beetroot, tomato, lettuce, bacon, runny egg, potato bun

*No changes

Thai Red Chicken Curry \$30 GF

Steamed rice, cashew, crispy shallot, Asian salad

SCHNITZELS w/- chips & salad

300g Chicken breast Schnitzel \$28

300g Porterhouse Schnitzel \$28 Eggplant Parmigiana \$26 VGO

Parmigiana topping \$4

Kilpatrick topping **\$4 Sauce:** gravy, mushroom, Dianne,

peppercorn sauce \$2.5

Caesar Salad \$26

Cos lettuce, crispy bacon, anchovies, garlic croutons, topped, w/- cold poached egg

+ cold chicken \$6 + salt & pepper squid \$8

+ salt & pepper tofu **\$5**

SIDE DISHES

Dauphinoise Potatoes \$10 GF

Thinly sliced potatoes, cream & cheese

Sauteed Greens \$16 V GF

Broccolini, spinach, beans, asparagus, chilli & garlic

Greek Salad \$16 GF

Mescalin leaves, olives, tomato, red onion, cucumber, feta

Bowl of Wedges \$14

Sour cream, sweet chilli sauce

Bowl of Hot Chips \$14





VG vegan

VGO vegan option

V vegetarian

VO vegetarian option

DF dairy free

GF gluten free

GFO gluten free option

N contains nuts

Advise staff of any additional dietary requirements

All of our meat, seafood, fruit & vegetable orders are delivered to the hotel fresh to ensure premium quality. All our poultry items are free range and hormone free. We have proudly supported SA farmers and small businesses for many years & use locally sourced produce on every possible occasion, with some of our partnerships going back over 30 years!

Please respect other guests & supervise your children

