

Menu

Entrees

Chilli Salt & Pepper Squid Salad

/w wild rocket, asparagus, roasted capsicum & Spanish onion

/w wasabi aioli

Arancini

Chef's special, changes on the menu

Freshly Shucked East Coast Oysters

kilpatrick /w bacon

Mains

Tasmanian Grass Fed 250g Eye Fillet

/w seasonal vegetables & jus

Roasted Salmon Fillet

/w roasted chats, seasonal vegetables and lemon butter sauce

Grilled Chicken Fillet

/w roasted chats and seasonal vegetables

Deserts

Chocolate Tasting Plate (For 1)

double chocolate brownie, chocolate fondant, white chocolate mousse /w ice cream & seasonal fruits

Cheesecake

vanilla bean /w fresh cream and berry coullis

Eaton Mess

meringue /w whipped cream, praline & seasonal fruits

2 Courses, \$55.00 per person, 3 courses, \$65.00 per person Gluten Free, Vegetarian options are available