



Menu



# Starters

Taste of SA Seafood Starter (GF) (DF) Marinated Smoked Barramundi, Spencer Gulf Prawns, Smokey Bay Oyster SA Blue Swimmer Crab meat and Pickled Octopus	twenty one
Caprese Crostini (V) Toasted baguette with fresh bocconcini, tomato and basil	ten
Salmon Bruschetta Smoked salmon, Crème Cheese and dill with lemon zest on toasted baguette	twelve
Toasted Garlic and Herb Bread (v) Confit garlic butter on ciabatta Add cheese	six one
Grazing Board (v) Variety of cheese, crackers, Grassini sticks, dried fruit and olives	twenty eight



# Entrees

Crumbed Camembert (v) Camembert Cheese crumbed and fried, served with cranberry sauce		fourteen
Grilled Yuzu Glazed Prawns (GF) Grilled prawns marinated with Yuzu and Mayonnaise, served on a bed of mixed lettuce		sixteen
Salt & Pepper Calamari (DF) Crispy squid rings dusted in salt and pepper flour served with aioli		fourteen
Prawn Cocktail (GF) King prawn skewers served with mixed lettuce and traditional seafood sauce		fourteen
Natural Oysters (GF) (DF) Fresh natural oysters with lemon	<i>½ Dozen</i> eighteen	<i>Dozen</i> thirty five
Kilpatrick Oysters (GF) (DF) Fried bacon with worcestershire BBQ sauce	<i>½ Dozen</i> twenty two	<i>Dozen</i> forty two



# From the Sea

## Atlantic Salmon (GF)

Honey and dill marinated Salmon grilled and served with pumpkin puree and saffron lemon sauce

thirty four

## Grilled Barramundi (GF)

Roasted fennel flavoured fish with wasabi mash and pernod flavoured sauce

thirty six

## Crumbed Whiting

Crumbed in parmesan and parsley crumbs and served with rosemary fries

thirty three

# Salads & Vegetarian

## Caesar Salad (V)

A classic tomato Caesar salad with anchovies, crutons, tomatoes and caper berries  
*Add Chicken*

twenty two

six

## Pickled Octopus Salad (GF)

Greek style salad tossed with fetta cheese, kalamata olives and pickled octopus

twenty eight

## Vegetable Au Gratin (V)

Pesto Marinated seasoned vegetables tossed in a creamy white sauce and baked with parmesan and cheddar cheese

twenty six



# Pasta & Risotto

Spinach Ricotta Ravioli (V) Spinach and ricotta ravioli served with a creamy cheese and tomato sauce	twenty eight
Spaghetti Marinara Pasta tossed with prawns, calamari and mussels in tomato marinara sauce topped with parmesan	thirty six
Wild Mushroom Risotto (V) (DF) Combination of dried and fresh mushroom with a drizzle of truffle oil	twenty nine

# International

Traditional Butter Chicken Oven Roasted boneless chicken cooked in a buttery and creamy tomato gravy served with naan bread and steamed rice	twenty eight
Lamb Rogan Josh (DF) Slow Cooked lamb shank, with chillies and fragrant spices, served with naan bread and steamed rice	thirty one
Chick Pea Curry (VG) Punjabi style white chick pea curry spiced with carom mango powder, chilli and served with naan bread and steamed rice	twenty six
Thai Chicken Curry Red/Green Spicy coconut based chicken curry flavoured with fresh green chillies and thai herbs served with steamed rice	twenty eight



# From the Grill

Roast Rib Eye Steak 200g (GF) (DF) Oven roasted rib eye steak with baked potato and rosemary jus	thirty four
Slow Cooked Beef Cheeks (GF) Braised in Shiraz, garlic and rosemary jus with root vegetables, served with creamy mash potato	thirty six
Scotch Fillet 250g (GF) Grilled to your liking seasoned with sea salt and pepper, served with pan grilled vegetables, baked jacket potato and balsamic reduction	thirty eight
Surf and Turf Scotch Fillet 250g steak, creamy seafood sauce served with garlic tossed vegetables and mash	forty six
Serenity Chicken Breast Bacon wrapped chicken breast , stuffed with camembert cheese and served with lyonnaise potato and mushroom jus,	thirty four
Crumbed Beef Schnitzel Crumbed in panko crumbs, served with crispy chips and rocket salad	twenty four
Crumbed Chicken Schnitzel In house crumbed chicken breast in panko crumbs, served with crispy chips and a rocket salad	twenty five

## Sauces & Toppings

Red Wine – Plain Gravy – Creamy Mushroom –Pepper Berry Parmigana / Kilpatrick topping - Seafood topping	four nine
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## Sides

(GF)

Sauteed Vegetables	eight
Rosemary Salted Chips	
Greek Salad	

(V) Vegetarian (GF) Gluten Free (VG) Vegan (DF) Dairy Free



# Desserts

<b>Cheese Board</b> Variety of cheese, crackers, Grassini sticks, dried fruit and olives	twenty eight
<b>Eton Mess</b> Deconstructed Pavlova served with raspberry coulis and Chantilly cream	twelve
<b>Affogato</b> Vanilla bean ice cream topped with pistachio toffee chard and shot of coffee Add Liquor	ten six
<b>Chocolate Brownie Board</b> American chocolate brownie served with marshmallows, strawberries, raspberry coulis and chocolate dipping sauce	fourteen
<b>Loaded Ice Cream Sundae</b> 3 scoop sundae. Chocolate mud cake ice cream, salted caramel ice cream and vanilla bean ice cream topped with whipped cream, marshmallows and kit kat pieces	eleven
<b>Vanilla Bean Panna Cotta</b> Vanilla bean Panna Cotta served with chocolate soil and pistachio toffee chard	ten
<b>Twix Cheesecake</b> Creamy caramel cheesecake made in house with a biscuit crumb base, topped with a creamy chocolate layer and twix pieces.	twelve
<b>Gelato &amp; Fresh Fruit</b> Lemon and strawberry gelato served with fresh seasonal fruit	nine

