



Menu

Starters

Taste of SA Seafood Starter for 2 (GF) (DF) Marinated Smoked Barramundi, Spencer Gulf Prawns, Smokey Bay Oysters SA Blue Swimmer Crab meat and Pickled Octopus	thirty two
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	sixteen
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		eighteen
Salt & Pepper Calamari (DF) Crispy squid rings dusted in salt and pepper flour served with aioli		fourteen
Natural Oysters (GF) (DF) Fresh natural oysters with lemon	<i>½ Dozen</i> eighteen	<i>Dozen</i> thirty six
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 eight

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 five

Salads & Vegetarian

Caesar Salad (V)

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

twenty one

six

Pickled Octopus Salad (GF)

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

twenty six

Vegetable Au Gratin (V)

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

twenty two



Pasta & Risotto

Spinach Ricotta Ravioli (V) Spinach and ricotta ravioli served with a creamy cheese and tomato sauce	twenty four
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 eight

International

Traditional Butter Chicken Oven Roasted boneless chicken cooked in a buttery and creamy tomato gravy served with naan bread and steamed rice	thirty
Lamb Rogan Josh (DF) Slow Cooked lamb shank, with chillies and fragrant spices, served with naan bread and steamed rice	thirty four
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 nine



From the Grill

Roast Rib Eye Steak 200g (GF) (DF) Oven roasted rib eye steak with baked potato and rosemary jus	thirty six
Slow Cooked Beef Cheeks (GF) Braised in Shiraz, garlic and rosemary jus with root vegetables, served with creamy mash potato	thirty eight
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 nine
Surf and Turf Scotch Fillet 250g steak, creamy seafood sauce served with garlic tossed vegetables and mash	forty eight
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 six
Crumbed Chicken Schnitzel In house crumbed chicken breast in panko crumbs, served with crispy chips and a rocket salad	twenty six

Sauces & Toppings

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

(GF)	eight
Sauteed Vegetables	
Rosemary Salted Chips	
Greek Salad	

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



Desserts

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