

Breads and Starters	Garlic Bread	\$8.50
	Herb Bread	\$8.50
	Parmesan Bread	\$9.00
	Olive Oil Dip	\$9.50
	<i>Toasted Turkish bread with side dip of extra virgin olive oil and balsamic glaze</i>	
	Sweet Potato Crisps	\$10.50
	<i>Crispy fried sweet potato served with complementing ranch and sweet chilli honey dipping sauces</i>	
	Bruschetta Dip	\$10.50
	<i>Toasted Turkish bread with garlic oil served with a side dip of tomato, fetta and olive</i>	
	Butternut Pumpkin & Leek Soup (c*, v)	\$12.00
<i>Cream of butternut pumpkin and leek soup served with crisp bread</i>		
Oysters Natural (c)	1/2 Doz \$22.00	
<i>Ocean fresh oysters served with seafood sauce and lemon</i>		
	Doz \$33.00	
Oysters Mornay	1/2 Doz \$26.00	
<i>Topped with mornay and lightly grilled</i>		
	Doz \$39.00	
Oysters Kilpatrick (c)	1/2 Doz \$26.00	
<i>Grilled with diced bacon and traditional Kilpatrick sauce</i>		
	Doz \$39.00	
Scallops St Jacques (c)	1/2 Doz \$26.00	
<i>Baked scallops served in a shell topped with a creamy bacon and chive sauce</i>		
	Doz \$39.00	
Saganaki Prawns (c)	\$26.00	
<i>Cooked in olive oil with tomatoes, shallots, garlic and fetta cheese, served in a sizzle pot</i>		
	Main \$39.00	
Prawn Fare (c)	\$23.00	
<i>Ocean fresh prawns cooked in a sweet chilli cream sauce, served with a timbale of rice</i>		
	Main \$38.00	
Squid Speciale	\$22.00	
<i>Marinated tender squid strips crumbed and fried golden garnished with chef's special homemade tartare sauce</i>		
	Main \$32.00	
Chicken Delight	\$22.00	
<i>Puff pastry basket filled with tender chicken, sundried tomatoes, spinach and mornay garnished with crumbled fetta</i>		
	Main \$32.00	
Italian Cheesy Arancini (v)	\$19.00	
<i>Roasted pinenuts and fontina cheese rice balls filled with baby bocconcini, fried golden, served with two complementing dipping sauces</i>		
	Main \$29.00	
Emperor Salad (c, v)	\$19.00	
<i>Oven roasted sweet potato, beetroot and pecan nuts tossed with creamy Tasmanian fetta and fresh rocket salad, dressed in a delicate fig and honey vinaigrette</i>		
	Main \$29.00	
Creamy Salmon Tagliatelle	\$22.00	
<i>Tagliatelle cooked al dente, tossed with smoked salmon and rocket in a dill and zesty cream sauce</i>		
	Main \$32.00	
Moussaka (v)	\$19.00	
<i>Thin layers of eggplant, potato, zucchini and napolitana sauce topped with a béchamel sauce and grilled cheese</i>		
	Main \$29.00	
Entrée		

Main

Chicken Cordon Bleu (Δ)	\$35.00
<i>Tender fillet filled with premium ham and mozzarella, crumbed and fried golden served with julienne vegetables and garlic cream sauce</i>	
Morton Bay Bugs (c, Ø)	\$52.00
<i>Ocean fresh bay bugs cooked in a garlic cream sauce</i>	
Salmon Saporito (c)	\$39.00
<i>Pan fried lemon and pepper crusted Atlantic salmon accompanied with sautéed tri-coloured peppers, set on a bed of rice</i>	
Veal Oscar (c, Δ)	\$35.00
<i>Tender veal escalopes garnished with prawns and asparagus spears, topped with béarnaise sauce</i>	
Traditional Catch (c, Ø)	\$33.00
<i>Today's catch grilled to perfection with your choice of lemon and chive butter; or a fresh tomato, coriander and lime salsa; served with chips and salad, dressed in a creamy mustard vinaigrette</i>	
Sage & Pancetta Gnocchi (v*)	\$29.00
<i>Home-made potato dumplings gently tossed in sage butter with rocket and pancetta</i>	
Barbequed Pork (c, Δ)	\$35.00
<i>Seasoned barbequed pork fillet topped with sage, sun dried tomatoes and crisp prosciutto</i>	
Herb Crusted Lamb (Δ)	\$39.00
<i>Herb and mustard crusted rack of lamb served with a rosemary, pinenuts and red wine jus</i>	
Fillet Mignon (c, Δ)	\$46.00
<i>Prime beef fillet wrapped in bacon, served with a mushroom and red wine sauce</i>	
Reef & Beef (c, Δ)	\$52.00
<i>Prime eye fillet cooked to your liking topped with prawns, Morton Bay bug, and lobster tail in a ginger, garlic and chilli cream sauce</i>	
Lobster Mornay (Ø)	Market Price
<i>Whole tender lobster, filled with creamy mornay topped with grilled mozzarella cheese, served with chips and salad</i>	

Sides

Seasonal Vegetables	\$8.50
Potato Chips	\$8.50
Garden Salad	\$8.50
Rocket Salad	\$12.50
<i>With sundried tomato, pinenuts, parmigiano-reggiano, drizzled with olive oil and balsamic glaze</i>	

Dessert

Pina Colada Cheesecake (c)	\$12.00
<i>Homemade vanilla cheesecake layered with coconut macaroon crumble and topped with a Malibu and pineapple crush</i>	
Nutella Fondant	\$12.00
<i>Nutella and chocolate fondant served with a salted caramel ice-cream</i>	
Apple and Berry Basket	\$12.00
<i>Crisp filo pastry filled with an apple and berry compote complemented with a warm custard</i>	
Bailey's Crème Brûlée (c)	\$12.00
<i>Traditionally light homemade crème brûlée topped with caramelised toffee, served with vanilla bean gelato and chocolate biscotti</i>	
Gelato Trio (c)	\$12.00
<i>A delightful trio of delicious gelato</i>	