

Set Menu A



To Share

House-made dips served with warm pita bread

Kalamata and green olives marinated in fresh herbs, fennel and virgin olive oil (GF)

Saganaki, pan fried cheese with lemon (GF)

Oysters Natural – fresh lemon and vinaigrette (GF)

Oysters kilpatrick – grilled bacon and Worcestershire sauce

Choice of

Tasmanian wilderness grass fed fillet 250g – Char grilled with mash potato and red wine jus (GF)

Calamari dusted in flour lightly fried, with tartare sauce (can be GF)

Spaghetti marinara, fresh assorted seafood pan seared, finished with garlic, parsley and olive oil

Fish of the day

Set Menu B



To Share

Saganaki, pan fried cheese with lemon (GF)

House-made dips served with warm pita bread

Alaskan king crab rolls served with a sweet chilli dipping sauce

Calamari dusted in flour, lightly fried, with tartare sauce (can be GF)

Choice of

Garlic king prawns with white wine, roasted garlic, butter, parsley and a side of jasmine rice(GF)

Bug halves pan seared in a sweet soy chili sauce served with jasmine rice

Traditional Spaghetti carbonara, bacon, spring onion, cream, parmesan and egg yolk

Tasmanian wilderness grass fed fillet 250g – Char grilled with mash potato and red wine jus (GF)

Fish of the day

Desserts (choice of)

Chocolate brownie with white chocolate caramel mousse and raspberry sorbet

Trio of mixed ice-cream

Set Menu C



Starters

Saganaki, pan fried cheese with lemon (GF)

House-made dips served with warm pita bread

Kalamata and green olives marinated in fresh herbs, fennel and virgin olive oil (GF)

To share

Whitebait lightly floured, fried with garlic aioli

Scallops mornay served on the half shell with a creamy cheese sauce

Crispy soft shell crabs on baby spinach leaves with sweet chilli dipping sauce

Oysters Natural – fresh lemon and vinaigrette (GF)

Oysters Kilpatrick – grilled bacon and Worcestershire sauce

Choice of

Garlic king prawns with white wine, roasted garlic, butter, parsley and a side of jasmine rice(GF)

Bug tails lightly battered, finished with honey and toasted sesame seeds (can be GF)

Traditional Spaghetti carbonara, bacon, spring onion, cream, parmesan and egg yolk

Tasmanian wilderness grass fed fillet 250g – Char grilled with mash potato and red wine jus(GF)

Fish of the day

Set Menu D



Mixed seafood Platter to share

Oysters natural (GF)

Oysters Kilpatrick

Tasmanian Smoked Salmon with dill sour cream (GF)

Cold king prawns and cocktail sauce (GF)

Pan seared bug halves with white wine, garlic, butter and parsley (GF)

Bug tails lightly battered, finished with honey and toasted sesame seeds (can be GF)

Calamari dusted in flour, lightly fried, with tartare sauce (can be GF)

Scallops mornay served on the half shell with a creamy cheese sauce

Spicy chilli king prawns coated in a light crispy corn flour batter (GF)

Crispy soft shell crabs on baby spinach leaves with sweet chilli dipping sauce

Chef's choice of grilled fish (GF)

Steamed mussels with Napoli sauce, fresh tomato, onion, coriander and fresh chili (GF)

Set Menu E



Starters

Grilled herb bread with parmesan

Kalamata and green olives marinated in fresh herbs, fennel and virgin olive oil (GF)

Marinated pickled octopus

To Share

Crayfish served medallion

Cold prawns

Oysters natural – fresh lemon and vinaigrette (GF)

Smoked salmon

To Share

Prawn spring rolls, hint of chilli, spring onion with a mushroom soy dipping sauce

Crispy soft shell crabs on baby spinach leaves with sweet chilli dipping sauce

Calamari dusted in flour, lightly fried, with tartare sauce (can be GF)

Bug halves pan seared in a sweet soy chilli sauce served with jasmine rice

Garlic king prawns with white wine, roasted garlic, butter and parsley (GF)

Scallops mornay served on the half shell with a creamy cheese sauce

Grilled fish

Roquette and pear salad with a creamy balsamic and virgin olive oil dressing (GF)

Beer battered chips