

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