

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