



# Summer Menu

**No Individual Bills**

*Individual Billing will incur a surcharge*



## Breads

**GARLIC BREAD** - Crusty homemade garlic and cheese bread (4pcs) (v) 6

**BRUSCHETTA** - Crusty bread topped with tomato, red onion, roasted capsicum, bocconcini cheese and fresh basil oil (v) 12

**DIPS PLATTER** – Fresh Crusty bread and pita with a selection of dips (v) 16

## Oysters by 10

Natural 28      Kilpatrick 30      Extra Oyster 3 (all gf)

## Entrées

**CRUMBED MUSHROOMS** with cheese and chive stuffing (v) 18

**SOFT SHELL CRAB** with spicy seaweed salad (gfo) 18

## Entrées / Mains

**SCALLOPS FLORENTINE** in half shell with spinach, garlic cream, parmesan cheese with grilled prosciutto flakes    Entree (6) 18 / Main (10) 30

**SALT AND PEPPER SQUID** with salad and chilli lime mayonnaise (gfo) 18 / 24

**SAUTÉ PRAWNS WITH MANGO** tossed in a coconut cream sauce with steamed rice (gfo)  
Entree (6) 18 / Main (12) 28

**TASTING PLATE** – Scallops Florentine (2), Kilpatrick Oysters (2), Garlic buttered King prawn (2) and Salt and Pepper Squid 32



## Mains

- VEGETARIAN HERB INFUSED RISSOTTO** using seasonal vegetables (gf) 26
- PANFRIED BARRAMUNDI** on black rice with mango salsa and pea puree 28
- CRISPY SKIN ATLANTIC SALMON** served on orange infused cous cous served with asparagus and lemon sauce 30
- LOCAL KING GEORGE WHITING** served with fries, rocket and pine nut salad, lemon and dill aioli (gfo) 34
- WHOLE FLOUNDER** oven baked served with roasted potatoes, cherry tomatoes and broccolini (gf) 29
- CONFIT DUCK LEG** on a mushroom risotto with orange duck sauce (gf) 30
- CHARGRILLED PORK STEAK** served on root vegetables with cherry and red wine reduction 32
- REEF AND BEEF** scotch fillet 300g topped with prawns, mussels and scallops in a garlic cream sauce on roasted potatoes and greens (gfo) 40
- SCOTCH FILLET** 300g on potato mash, greens and a beef jus (gf) 34
- INLAND SEA SUMMER SEAFOOD PLATTER**  
Fresh whole chilled prawns, whitebait, soft shell crab, oysters natural, ½ shell scallops w mango salsa, crumbed King George Whiting, pickled seafood, smoked fish, salad & fresh fruit. (Kilpatrick oysters option available \$4 extra) (gfo) 160

### **LOCAL CRAYFISH - POA and availability**

- Cold cooked, served with salad cocktail sauce and lemon
- Chargrilled, kifler potatoes, rocket salad, butter sauce and lemon
- Thermidor with kifler potatoes and blanched greens (45min minimum wait)

## Sides

- FRIES 8
- GARDEN SALAD (v, gf) 8
- BUTTERED BLANCHED GREENS (v, gf) 12
- ROASTED ROSEMARY POTATOES (v, gf) 12