

# STARTERS

**House made dips for two, with grilled flat bread and olives.**  
16.00

**Cheese and garlic pizza with sour cream.**  
13.00    gluten free 15.00

**Tomato & mozzarella pizza with basil pesto.**  
14.00    gluten free 16.00

**Rosemary & sea salt pizza bread with green olive tapenade.**  
13.00    gluten free 15.00

**Char grilled sour dough, olive oil & balsamic.**  
8.50

**Garlic & chive focaccia bread**  
8.50

# ENTREES

**Tasting plate for two**  
Chef's selection, abalone with soy dipping sauce, sugar cured ocean trout with wasabi mayonnaise, duck spring roll, Pork belly with apple sauce, #  
26.00

**Soup**  
House made, utilizing seasonal produce, served with crusty sour dough bread.    gf    v  
9.90

**Abalone**  
Southwest farmed abalone, grilled, served with citrus salad and sticky soy dipping sauce.    gf  
19.90

**Pan seared Scallops**  
Pan seared scallops, crispy pork belly, pork crackling, apple puree, fennel & chili caramel.    gf  
19.90

**Pumpkin Gnocchi**  
With carrot puree, oyster mushrooms, broad beans & verjuice.    v  
Entrée 18.00    Main 28.00

**Roasted Beetroot, Mache & Fetta Salad**  
Served with beetroot jelly & pistachio nut dressing.    v    gf  
18.00

**Citrus cured Ocean Trout**  
With wasabi mayonnaise, herbs, kipfler potato salad.    gf  
entrée 19.90

**Pressed Ham Hock Terrine**  
With pea puree and poached egg  
18.00

**Oysters Natural**  
With sherry vinegar & chives  
3.20 each

**Oysters Deep fried**  
Wasabi & pickled ginger  
3.50 each

**Oysters Kilpatrick**  
Crispy bacon, black sauce  
3.50 each

# MAIN

## Fish Platter

“Pippies specialty”

Crisp beer battered local fish fillets, garlic scallop, fresh oyster, crumbed calamari & prawns, Portland bay bug, king prawns, chips and green salad. #  
39.90

## Crumbed Chicken Supreme

Chicken breast filled with bocconcini cheese. With potato puree, green beans, mushroom & chive sauce.  
29.00

## 500-gram Rib Eye Steak

Served with green beans, potato croquette, red wine reduction & tomato relish. gf  
38.50

## Eye Fillet Steak with Crayfish

Half a grilled crayfish tail, potato & thyme terrine, asparagus & a red wine reduction sauce. gf  
47.50

## 250-gram Eye Fillet

Potato & thyme terrine, asparagus, Dutch carrots & green pepper corn sauce. #  
37.00

## Pan Roasted Duck Breast

Confit duck leg, kale, carrot puree, Morello cherry jus. gf  
32.00

## Roasted Pork Loin Steak

Pork belly croquette, cauliflower cream, raisin paste & broccolini.  
33.00

## Ragout of Wagyu Beef Pappardelle

With field mushrooms, pecorino, herbs & pangratto.  
29.50

## Roasted Barramundi Fillet

Lemon & basil risotto, prawn bisque & tiger prawns. #  
34.00

## Fish and chips

Fish of the day served with a sumac spiced coleslaw. Thick cut chips and tartare sauce. #  
29.00

## Pan Seared Ocean Trout

Served with a nicoise salad and harissa mayonnaise. #  
32.00

## SIDES 9.00

Broccolini with toasted almonds, olive oil.  
Button mushrooms with garlic butter.  
Tomato and mozzarella salad

Roast pumpkin with honey & pecan nuts.  
Roast kipfler potatoes with rosemary.  
Green beans with onion and bacon.  
Bowl of chips with aioli. 7.50

Customers are advised that due to high costs of doing business on public holidays a surcharge 12% will apply to all accounts

# DESSERT

## Passionfruit Cheese Cake

Passionfruit jelly, gingernut biscuit base, passionfruit curd, meringues.  
13.50

## Warm Soft centered chocolate pudding

Seasonal berries, raspberry coulis, vanilla bean ice cream.  
13.50

## Banoffee Pie

Caramelized banana, toffee sauce, Kahlua mascarpone ice cream, biscuit pearls. #  
14.00

## Banana Split

Banana & white chocolate filled crepe, topped with banana ice-cream, whipped cream & chopped nuts on a bed of chocolate sauce  
13.50

## Sticky Date Pudding

With Toffee sauce and vanilla bean ice cream  
13.50

## Cheese Plate

Either individually or a selection of your choice served with quince paste, apple, lavosh.

Single 12.00

Two cheese 20.00

Three cheese 29.00

*Check out our extensive cocktail list to accompany your dessert*

# HOT DRINKS

Cappuccino

Café latte

Flat white

Macchiato

4.00 cup 4.90 mug

Espresso

3.90

T2 Pot of tea

4.00

“Affogato” espresso, liqueur and ice-cream.

13.00

Coffee with house Port, or Muscat.

10.50