



## CHEFS CHOICE

<b>tassie oysters</b>	½ doz natural	22.9
	½ doz kilpatrick	23.9
<b>antipasto board</b>		27
w prosciutto, grilled chorizo, marinated mixed olives, goats cheese, capsicum dip & wood fired bread		
<b>king prawn pizza</b>		28.5
w chilli, fried capers, lemon zest & fresh herbs		
<b>thai chicken green curry</b>		29
served w jasmine rice & asian style salad topped w mixed nuts		
<b>grilled atlantic salmon</b>		37
w celeriac puree, sautéed broccolini, pickled onion & vegetable quinoa		
<b>spaghetti</b>		31
w chicken, broccoli, olives, sundried tomatoes & chilli tossed in a parmesan white wine sauce		

## TO FINISH

<b>flourless chocolate &amp; macadamia pudding</b>		16
house baked to order, served w vanilla bean ice cream (pls allow 10-15 min)		
<b>crème brulee</b> w berry compote		15