

Starters

Crusty Turkish Bread served warm with: Western Australian extra virgin olive oil, sweet balsamic & dukkah	10.00
Meredith Farm Feta marinated in garlic, peppercorns and evoo	8.50
Garlic Bread lightly toasted ciabatta with garlic & herb butter	10.30
Bruschetta grilled ciabatta with heirloom cherry tomatoes, basil, evoo, Meredith Farm Feta & 12 month aged balsamic	15.00
House-Made Chorizo grilled & served with sweet balsamic glaze & lemon	16.75

Entrées & Share Plates

Fresh Oysters:	
Natural, served on crushed ice with lime, tomato shallot vinaigrette	6.60
Classic Kilpatrick	7.20
Tempura Oysters	6.80
Southern Style Meat Taster	59.50
Slow roasted Amelia Park lamb ribs, skewers of prime beef fillet & crispy fried chicken wings	
Fresh Local Seafood Taster	68.80
Lightly spiced baby squid, grilled king prawns & pan seared scallops served with a lime aioli	

	Entrée	Main
Carnarvon King Prawn Salad steamed prawns served on a pomegranate, avocado and quinoa timbal, finished with a citrus and sesame dressing	36.00	55.00
Traditional Beef Carpaccio chili, truffle oil & Manchego crisps	35.00	54.00
Crispy Fried Squid served with green onions, takoyaki sauce, kewpie and fried garlic flakes	29.00	39.50
Geraldton Scallops pan seared and served on roasted cauliflower and tamarind purée, finished with basil oil	38.50	55.50
Huon Tasmanian Atlantic Salmon Sashimi with pickled ginger, wasabi and a soy & mirin sauce	34.60	53.50

Fresh House-Made Pastas and Risottos

Seafood Risotto with Carnarvon king prawns and market fresh fish in a saffron and Napoli sauce	45.50
Tiger Prawn Gnocchi house rolled gnocchi with grilled local tiger prawns, roast pumpkin and sage butter	46.50
Black Angus Beef Ragù house rolled tagliatelle in a rich red wine tomato sauce and freshly grated parmesan	41.50
Wild Mushroom Risotto creamy parmesan risotto with wild mushrooms and basil oil	39.50

Poultry

Wagin Duck Marylands 2 slow roasted confit duck marylands served on a saffron & chevre risotto, finished with a grape sauce	1 Maryland	55.50 42.00
Moroccan Spiced Chicken half free-range chicken, marinated in traditional Moroccan spices, pan roasted & served on hummus with dried apricots, sultanas & roasted almonds		44.50

Today's Market Fresh Fish

Crispy Skinned Cone Bay Barramundi with thyme roasted baby carrots, and a burnt butter and macadamia sauce	49.50
Huon Tasmanian Atlantic Salmon , crispy skinned and grilled medium-rare, with confit fennel, roasted bell peppers and romesco sauce	53.50
Chef's Market Fresh Fish of the day – refer to specials of the day	M/P

Prime Aged Certified Black Angus Beef

Note: Our steaks are aged, any cooking beyond medium-rare will result in a dryer and tougher product

Eye Fillet (250 grams)

Prime 30-Day aged Kilcoy fillet char-grilled & served on a parsnip purée, finished with fried rocket and a red wine jus*	68.50
--	-------

Sirloin

45 day aged prime Angus sirloin char-grilled and served with a spiced butter and red wine jus*	(350 grams) 62.50 (175 grams) 46.50
--	--

Stone Axe Wagyu T-Bone (650 grams)

Prime Stone Axe Grade 6 Margaret River wagyu T-Bone chargrilled medium-rare & served with a side of red wine jus	130.00
--	--------

Additional Sauces:

* Mushroom sauce	4.20	* Peppercorn & brandy sauce	3.30
* Creamy garlic sauce	3.30		

Additional condiments available on request: wholegrain mustard, dijon mustard, hot english mustard, creamed horseradish

Salads & Side Orders

Crispy roasted potatoes, tossed with garlic infused evoo, fresh herbs and served with a herb aioli	14.80	Beetroot & feta salad, tarragon infused baby beetroots served with candied walnuts, witlof, roasted pepitas and Meredith Farm feta	22.80
Crispy Chips, fried and served with herb aioli	14.80	Coco's Greek salad with green peppers, cucumber, picked mint, feta & Gaeta olives, tossed in a Greek salad dressing	22.80
Creamy mashed potato, parmesan & truffle oil	14.80	Caesar salad, served with crispy speck, soft boiled egg and croutons with a light parmesan dressing	25.80
New season broccoli, sautéed and served with sesame and nigella seeds & confit garlic	15.80	Apple, avocado & cranberry salad tossed with bean sprouts, sugar snap peas finished with a creamy basil dressing	23.30

Add one of the following to our salads - Grilled Chicken \$7.00 / Prawns \$9.00 / White Anchovies \$4.50