



october 2014 menu

starters

bread

homemade garlic bread	10.0
bruschetta w char roasted corn & avocado	12.0
duo of dips w traditional turkish bread	14.0

oysters

	<i>4</i>	<i>8</i>	<i>12</i>
natural	10.0	20.0	30.0
thai green paw paw	10.0	20.0	30.0
kilpatrick w bacon & worcestershire	14.0	28.0	38.0
tempura w chilli jam	14.0	28.0	38.0
classic pims shooter	14.0	28.0	38.0

entree

vine ripened gourmet tomato

w buffalo mozzarella, fresh basil & aged balsamic glaze w murray river pink salt 17.0

fresh fig & blue cheese salad w prosciutto

& rocket & sweet white balsamic dressing 18.0

asian style calamari

w fried shallots & garlic & oyster dipping sauce 18.0

seafood chowder

w local seafood cooked in creamy herb infused veloute 19.0

sticky pork belly

braised in red chinese stock on crispy asian salad w soy ginger reduction 19.0

seared scallops

w black bean vinaigrette & watercress red pepper salad 22.0

crispy five spice quail

on bed of rocket w asian dipping sauce 23.0



main

roasted cherry tomato risotto w basil pesto, shallots & onion compote		26.0
steamed reef fish on vegetable tagliatelle stack w red capsicum ragout w hint of chilli		32.0
lamb rump on a warm radicchio & caramelised onion salad w beetroot relish & pomegranate reduction		32.0
crispy skin chicken supreme w char roasted corn, israeli cous cous, roasted cherry tomatoes & pumpkin oil		32.0
bangalow pork cutlet on smashed kipfler potatoes, buttered snap peas w apple cider & sage sauce		35.0
crispy skin duck breast on red bean pancake w onion compote, sautéed shitake mushrooms & thai red curry sauce		35.0
herb marinated lamb noisette oven roasted & served bed of roasted root vegetables w mint infused jus		36.0
grain fed scotch fillet w mixed mushrooms sautéed in garlic butter w gratin dauphinoise potatoes		40.0
fresh bugs cooked in chilli & tomato sauce & served w asian greens & steamed coconut rice	for 1 for 2	40.0 70.0
hot seafood platter w oysters kilpatrick, salt & pepper calamari, potato spun prawns, tempura fish, chilled prawns, bugs, fresh oysters, chilli prawns & seafood sauces	for 1 for 2	70.0 140.0
sides		
garden salad		5.0
steamed greens		5.0
roasted kipfler potato		5.0
beer battered chips		5.0

please advise staff of any dietary requirements...



dessert

mango clafoutis

served w quenelle of double cream & mango cello sauce 16.0

pannacotta

served w figs cooked in vanilla syrup w grand marnier sauce 16.0

bittersweet chocolate brulee

served w almond biscotti 16.0

profiterole stack

filled w berry crème patisserie & glazed w berry toffee 16.0

selection of australian cheeses

w quince paste, assorted crackers & dried fruits 19.0

coffee

cappuccino 4.3

flat white 4.3

latte 4.3

long black 4.3

single shot espresso 3.3

double shot espresso 4.3

macchiato [*long or short*] 4.3

mochaccino 4.3

hot chocolate 4.3

affogato [*espresso served w almond toast, ice cream*] 9.5

vanilla syrup with your coffee 0.7

caramel syrup with your coffee 0.7

chai latte tea 4.5

earl grey tea 4.5

peppermint tea 4.5

green tea 4.5

english breakfast tea 4.5

aussie tea 4.5

frangelico affogato 15.5

irish coffee w irish whiskey, coffee layered with cream 15.0

mexican coffee w tequila, kahlua, coffee & melted ice cream 15.0



wines

		stand glass	thirsty glass	I'll have the bottle
		150ml	250ml	750ml
sparkings & champagne				
angas moscato nv	regional	7.0		30.0
evans & tate chardonnay pinot noir	margaret river	9.0		40.0
henkell trocken	germany	10.0		45.0
moët & chandon nv	france			100.0
veuve clicquot brut nv	france			120.0
white				
markview chardonnay	regional	7.0	9.0	30.0
markview sauvignon blanc	regional	7.0	9.0	30.0
under & over pinot gris	king valley	7.0	9.0	30.0
the go between chardonnay	margaret river	8.0	10.0	35.0
balance semillon sauvignon blanc	riverina	8.0	10.0	35.0
evans & tate gnangara unwooded chardonnay	margaret river	8.0	10.0	35.0
brown brothers crouchen riesling	king valley	8.0	10.0	35.0
juliet delight moscato	south east australian	9.0	11.0	40.0
brands laira "the laira" sauvignon blanc	adelaide hills	9.0	11.0	40.0
zeppelin reisling	barossa	10.0	12.0	45.0
t'gallant grace pinot grigio	south east australian	10.0	12.0	45.0
red				
markview cabernet merlot	regional	7.0	9.0	30.0
mateus rose	portugal	7.0	9.0	30.0
hanwood estate merlot	regional	7.0	9.0	30.0
brands laira "the laira" cabernet sauvignon	adelaide hills	9.0	11.0	40.0
zeppelin big bertha shiraz	barossa	10.0	12.0	45.0
t'gallant cape schanck pinot noir	south east australian	11.0	13.0	50.0
penfolds koonunga 76 shiraz cabernet	barossa	11.0	13.0	50.0
annies lane cabernet merlot	clare valley	11.0	13.0	50.0
appellation cabernet sauvignon	barossa			55.0
wirra wirra church block	mclaren vale			55.0
pepperjack shiraz	south australian			55.0
other				
morris classic liqueur muscat		7.0	7.0	
de bortoli noble one botrytis semillon		10.0	10.0	40.0
penfolds grandfather port		15.0	15.0	

beers

light & midstrength beers

cascade premium light	5.0
xxxx gold	6.0
carlton midstrength	6.0
hahn super dry 3.5% low carb	6.0

heavy beers

hahn super dry 4.6%	7.5
great northern	7.5
tooheys extra dry	7.5
pure blond low carb	7.5
vb	7.5
crown lager	7.5
peroni leggera	7.5

boutique & imported beers

james squire "one fifty lashes" pale ale	8.5
james squire "the chancer" golden ale	8.5
boags premium	8.5
asahi	8.5
peroni	8.5
corona	8.5

basic spirits

bundaberg rum	6.5
jim beam bourbon	6.5
johnnie walker red scotch	6.5
smirnoff vodka	6.5
gordon's gin	6.5
sierra tequila	6.5
akropolis ouzo	6.5

scotch

jameson's irish whiskey	7.0
chivas regal 12yo	13.5
dimple 12yo	13.5
glenfiddich single malt 12yo whisky	13.5
cragganmore single speyside malt 12yo	13.5
lagavulen single malt 16yo whisky	13.5

other

james squire alcoholic apple cider 500ml	9.0
san pellegrino mineral water 750ml	8.0



cocktails

15.0

mojito madness

mojitos are a refreshing blend of white rum, lime mint and soda and provide the perfect way to wind down after a long day! try one of our modern variations to kick start your time at the pier.

classic bacardi, lime, fresh mint & soda

watermelon our classic mojito muddled w fresh watermelon

mixed berry black berries, blue berries and raspberry's mixed w lime & soda

mango muddled mango & mango liqueur w bacardi lime & mint

captain morgan's mojo spiced rum, licor 43, lime & mint topped w lift to add extra zest

classics

15.0

pink lady

a cheeky blend of malibu, lychee liqueur & gin topped w cranberry & pineapple juices

hawaiian sunset

a tropical explosion w mailbu & blue curacao

candied orange

fresh orange, bacardi & sugar muddled w crushed ice and topped with soda

cheeky minx

guava, vodka & gin topped w soda & lime

malteaser

this creamy malted chocolate cocktail is a great way to end any evening

vanilla espresso martini

a mix of espresso, kahlua & vanilla vodka

cosmopolitan

classic mix of vodka, cointreau, cranberry & fresh lime

margarita

bitter blend of tequila & cointreau served w salted rim

caprioska

vodka, brown sugar & lime muddled over ice

