



To share

Herbed garlic baguette	\$7.50
Warm bread and duo of Dips	\$15.00
House made rabbit terrine, onion jam, toasted ciabatta	\$16.00
Share plate of prosciutto, grilled haloumi, prawn salsa, rabbit terrine, olives, caper berries and grilled ciabatta*	\$32.00
Kimberley taste plate with kangaroo, emu, pearl, crocodile and barramundi*	\$36.00

Oysters:	Natural*	½ Doz \$19.00 Doz \$38.00
	Kilpatrick	½ Doz \$21.00 Doz \$40.00
	Spicy chilli, lime, herb dressing *	½ Doz \$21.00 Doz \$40.00
	Pickled cucumber, shallot vinaigrette*	½ Doz \$21.00 Doz \$40.00
	Shooter of vodka, lime, basil, tabasco and cracked black pepper*	\$9.00

Entrée

	Entrée/Main
Slow cooked pork belly on grapefruit salad with sticky palm sugar dressing*	\$19.50
Sweet corn fritters stacked with haloumi, chilli tomato salsa and grilled asparagus	\$18.00
Beef carpaccio dressed with truffle oil, caper, anchovy, parmesan and fresh rocket*	\$19.50
Chilli salt squid with pickled green papaya salad*	\$18.50
Grilled prawns served on a spicy salad with Broome mango, lime and chilli*	\$22.00/\$37.00
Citrus poached Atlantic salmon with rocket and fresh herbs*	\$21.50/\$35.50
Grilled lamb fillet with spiced zucchini salad and yoghurt dressing*	\$22.00/\$37.00

All prices include 10%GST

All Credit cards are welcome. We charge a 2% surcharge on Amex and Diners payment

DINNER



Main

Grilled pork fillet served on spiced carrot puree, with a salad of apple, fetta and hazelnut*	\$37.00
Slow cooked duck leg with choy sum, slow roasted potatoes and orange star anise glaze	\$38.00
Fish of the day served on a herbed potato cake with a salad of cucumber, tomato and grapefruit dressed in champagne vinaigrette*	\$37.00
Chicken saltimbocca infused with sage and wrapped in prosciutto, served with roasted eggplant, zucchini and rocket*	\$33.00
Scotch fillet of beef served with horseradish crushed potatoes, buttered spinach, poached grape tomato and port jus*	\$43.00
Paella of barramundi, crab, squid and prawn cooked with saffron piquillo peppers and fresh herbs*	\$33.00
Vegetarian dish of the day	

Sides

Horseradish crushed potatoes*	\$9.00
Salad of rocket, apple, fetta and hazelnut*	\$9.00
Broome mango and pickled papaya salad with chilli and lime*	\$9.00
French Fries / Wedges with tomato sauce, sour cream, sweet chilli	\$9.00
Whole Grain or White batard	\$6.00

*Gluten Free Alternative Available Please Inform Staff

ONLY PREMIUM QUALITY AUSTRALIAN SEAFOOD IS USED ON OUR MENU

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DINNER